THE WINE ISSUE

FOOD & WINE

NEW BISTRO CLASSICS

UPDATED **STEAK FRITES**
p. 108

CALIFORNIA CABERNET: BEST NEW VALUES AND SPLURGES
p. 86



SIMPLE RECIPES FROM A BORDEAUX COOKING SCHOOL
p. 110

APRIL 2015

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We were having lunch with new friends at an old French vineyard, and I thought to myself: *remember this.*

Remember finally understanding the appeal of Pinot noir. Having one of Celebrity's sommeliers recommend the perfect pairing—every single evening. And how my new favorite restaurant is actually miles out at sea.

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On the cover: Andrew Carmellini's Strip Steak Frites with Béarnaise Butter (p. 108) from "New Bistro Classics."
Photograph by Con Poulos; food styling by Simon Andrews; style editor: Suzie Myers

CLOCKWISE FROM TOP LEFT: ANNA WOLF; ODDUR THORISSON; CHRISTINA HOLMES; CON POULOS; JOHN KERNICK; CON POULOS. COVER: STEAK KNIFE FROM PROVISIONS BY FOOD52


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Staff-Favorite Pairing



CAST-IRON ROAST CHICKEN WITH LENTILS AND WALNUT VINAIGRETTE

with

Juicy red blend from the Côtes du Rhône: 2013 J.L. Chave Mon Coeur (p. 124).

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What is your favorite place to drink wine?

FOOD & WINE

S.V.P./EDITOR IN CHIEF **Dana Cowin**

The Living Room at The Little Nell during the F&W Classic in Aspen. Everyone in the wine business is there, and people order amazing wines and pass them around, and the spirit of the whole thing is just such a celebration of wine and people who love the stuff. The only hitch is that I'm usually there till 2 a.m—or later. And there's a lot of wine.

The world's best wine bar, Paris's Le Baron Rouge. My favorite photo of my husband shows him standing out front with a cheap glass of Loire Valley rosé and the loveliest grin on his face. Some of our happiest wine moments happen there.

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The Wine Room at Food & Wine headquarters. I always get to try totally delicious wine, I learn about it while I'm tasting, and it's free. Plus, I like hanging out with my co-workers!

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Frankies 457, a restaurant in my neighborhood that has the best backyard in Brooklyn.

My friends' parties. White wine is my go-to, sometimes with a couple of ice cubes if no one is looking. I'm basically an old lady.

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My kitchen while I'm baking. I'm usually drinking a glass of Syrah.

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NYC's Aldo Sohm Wine Bar. There's a charcuterie tower on the menu, and who doesn't love a tower of meats?

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My family's front porch in Cape Porpoise, Maine, after a long summer day, a good run and an outdoor shower.

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Cave Garibaldi, an eat-in wine shop just north of Paris. It's like I stocked the shelves myself: Gimonnet Champagne, Domaine d'Aupilhac from Languedoc, farm Camembert. And great prices!

Press Restaurant in Napa. In my dream life, I have the budget to go at least once a month and try whatever really old bottle Kelli White or Scott Brenner recommends.

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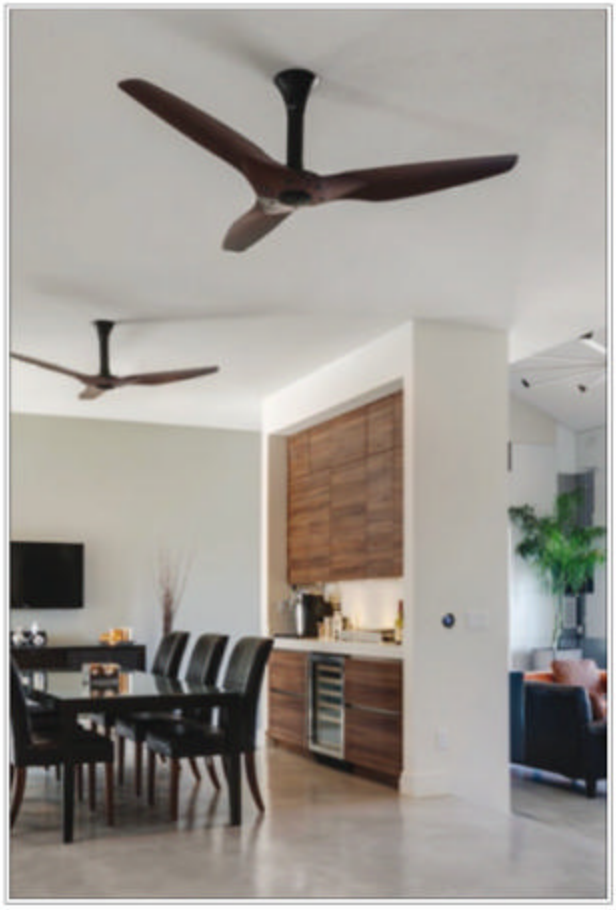
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What does organic mean to you? #OrganicIs

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WHEN I WAS GROWING UP in New York, there was really only one country of choice in my family for outstanding food and wine: France. The tiny cellar in our linen closet housed Bordeaux; the restaurant for family celebrations was La Caravelle. Today, although I've fallen in love with cuisines from places like Japan and Peru, France remains an all-time favorite. The country has also become a magnet for sommeliers looking for edgy bottles from the Loire Valley and the Jura, and for chefs creating brilliant dishes that touch on the French classics. This issue explores France's new and enduring appeal with wines like Burgundy (p. 80) and dishes like those reimagined by some of New York City's great chefs (p. 98).



Dana Cowin



French Onion Soup

Active **1 hr;** Total **2 hr;** Serves **6**

I'd argue that there's no better soup in the world than French onion: melty cheese and bread that gives up its tough-guy crust in the rich and piping-hot beef broth. Chef Matt Conroy of NYC's Little Prince makes this sublime version.

BEEF BROTH

- **5 lbs. beef neck and shinbones**
- **2 onions, halved**
- **2 leeks, white and light green parts only, chopped**
- **1 carrot, chopped**
- **1 head of garlic, halved**
- **3 thyme sprigs**
- **6 parsley sprigs**
- **2 bay leaves**
- **½ tsp. whole black peppercorns**

SOUP

- **2 Tbsp. canola oil**
- **8 large onions (4 lbs.), thinly sliced**
- **Kosher salt**
- **2 Tbsp. unsalted butter**
- **2 Tbsp. all-purpose flour**
- **3½ quarts beef broth (above)**
- **Bouquet garni made with 2 bay leaves, 4 thyme sprigs and 1 tsp. whole black peppercorns**
- **1 Tbsp. Cognac**
- **2 Tbsp. apple cider vinegar**
- **Pepper**

FOR SERVING

- **Toasted baguette slices**
- **4 oz. cave-aged Gruyère, shredded (1½ cups)**
- **4 oz. Emmental cheese, shredded (1½ cups)**
- **Chopped chives and cracked black pepper**

1. Make the beef broth Preheat the oven to 450°. Arrange the bones on a baking sheet and roast for about 30 minutes, until browned. Transfer to a very large pot and add all of the remaining ingredients. Add 7 quarts of water and bring to a boil. Cook over moderately high heat, skimming as necessary, until reduced by half (to 3½ quarts), about 1 hour. Strain the broth into a large bowl and skim off the fat.

2. Meanwhile, start the soup In a large pot, heat the oil. Add the onions and cook over moderately low heat, stirring frequently, until deep golden, about 1 hour. Season with salt.

3. Stir the butter into the onions until melted. Add the flour and cook over moderate heat, stirring, until the flour is incorporated and the onions are sizzling, 2 to 3 minutes. Add the beef broth and bouquet garni and bring to a simmer. Cook until reduced to 10 cups, about 35 minutes. Discard the bouquet garni. Stir in the Cognac and vinegar and season the soup with salt and pepper.

4. Preheat the broiler. Ladle the soup into 6 ovenproof bowls set on a baking sheet. Top with toasted baguette slices. Toss the cheeses together and sprinkle over the bread. Broil 6 inches from the heat for 7 to 8 minutes, until the cheese is melted and golden. Garnish with chives and pepper and serve.

MAKE AHEAD The broth and caramelized onions can be made 2 days ahead and refrigerated separately. Remove all of the fat from the beef broth before making the soup.

COWIN: JOHN KERNICK; SOUP: DANA COWIN

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ACTOR

Game of Thrones' bad boy **Nikolaj Coster-Waldau** takes family trips to Greenland and treats his bosses to dinner at Noma.

FOOTING THE BILL AT NOMA

For two years, I've bet the creators of *Game of Thrones* that they'd win an Emmy. The loser buys dinner at the best restaurant in the world, which currently is Noma in Copenhagen. I've had to pay twice, but I'm hoping I won't next year.

CROISSANT LAB

Noma has a laboratory for fermenting foods. We tried a few drops of liquid from a batch of three-month-old croissants.

FANTASY SCREENPLAY

I'm interested in a winemaker named Jens Michael Gundersen who campaigned to make winemaking legal in Denmark in the '90s. His vineyard is in this grim-looking place, but he created amazing wines that beat out all these Italian heavyweights at a global competition.

GO, GREENLAND!

My wife [a former Miss Greenland] and I have a little place in the south. Greenland is similar in size to Australia, but it only has 56,000 residents.

ANTIDOTE TO CRAFT SERVICES

I probably shouldn't tell you this, but we shoot a lot of *Game of Thrones* in Belfast, Ireland, and there's a place we go called The Barking Dog—they have a burger filled with slow-cooked beef shin.

MASTERING DANISH MEATBALLS

I was raised by a single mom, and I think I can say without being rude that she was not a great cook. But she put food on the table every day, and that's a huge accomplishment. Now I make frikadeller, which are Danish meatballs, for my daughters.

GAME OF THRONES FAN BANTER

I get a lot of jokes about my character [Jaime Lannister] losing his hand. People say, "You've still got both hands!" and I'm like, "Wow, I do, don't I?"

UNDERGROUND DANISH WINEMAKERS

We have some great local wine in Denmark, but it's secret. Very few winemakers are certified by the EU. You have to know a guy who knows a guy. –INTERVIEW BY M. ELIZABETH SHELDON

FROM LEFT: PIM VUIK/GALLERY STOCK; TRUNK ARCHIVE; LINE KLINE

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Visit this medieval relic (built circa 1030) in Dublin to see the treasure-filled crypt, ring bells in the belfry, and learn about the city's origins as a Viking settlement.



GUINNESS STOREHOUSE

No trip to Dublin is complete without a stop at one of Ireland's top attractions. Learn how "the black stuff" is made and how to pull the perfect pint, then head up to the top floor Gravity Bar for 360-degree views of the city.

DUBLIN LITERARY PUB CRAWL

Pop in for a pint at the city's most storied pubs while being regaled by the literary legacies of Joyce, Beckett, Oscar Wilde and more on this lively walking tour in Dublin.

ST. GEORGE'S MARKET

Don't miss this authentic foodie haven, one of Belfast's oldest attractions (the site has hosted a weekly market since 1604). On Fridays, 248 stalls overflow with gorgeous produce and the country's best fish selection. Saturdays and Sundays, browse a variety of food, antiques, books, local arts, and crafts.

Jump into Ireland
ireland.com

For more information or to start planning your trip, visit ireland.com

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10 Objects of Our Obsession



1

2

3

4

5

6

1. BEECH GRINDER
It looks like a child's toy, but the Crank Grinder is ultra-functional, with levers for pepper and salt. *$75; areaware.com.* —Christine Quinlan

2. BOTANICAL BLENDS
Made with purifying ingredients like dried marigold and nettle, 4 Season Steams are my new favorite way to detox. I use them in both my tea and my bath. *$24; figandyarrow.com.* —Chelsea Morse

3. HANDMADE DISHES
L.A.–based Someware sources artisanal pieces from around the world, like this pretty Colombian stoneware. *From $35; somewaregoods.com.* —Maren Ellingboe

4. MORTAR & PESTLE
Made by sculptor Julian Sainsbury; I use it to grind flaxseeds for my muesli. *$180; herriottgrace.com.* —Suzie Myers

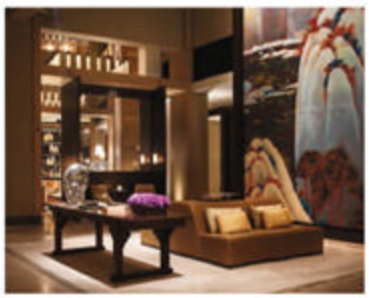
5. WHISKEY GLASS
Handblown in Seattle, this glass is delicately smoky, like my favorite whiskeys. *$32; trnk-nyc.com.* —CQ

6. *MILK BAR LIFE*
In her new book, Momofuku's Christina Tosi shares childhood desserts and other nostalgic recipes, like the meatballs that fortified her mother's accounting office during tax season. *$35.* —Kate Heddings

7. PORK LINKS
Each bite of Proper pork-and-fig sausage includes melty blue cheese. *$12 for 4; propersausages.com.* —Julia Heffelfinger

8. SPICE BLEND
Star chef Eric Ripert has used his genius with global flavors to create a spice line for La Boîte. My favorite blend: Yagenbori, a mix of sesame seeds, soy sauce powder, orange zest and red chile flakes. *$15 for 2.25 oz.; laboiteny.com.* —Tina Ujlaki

9. GINGER BEER
Spindrift's superspicy and citrusy soda is perfect in cocktails like a Moscow mule. *From $2.50 for 12 oz.; spindriftfresh.com.* —CQ



10. BEIJING HOTEL DEBUT
The Rosewood Beijing combines contemporary art with ancient Chinese tradition, including a restaurant where chefs hand-pull noodles.
FROM $360; ROSEWOODHOTELS.COM.
—M. ELIZABETH SHELDON

1: AREAWARE/AREAWARE.COM; 2: COURTESY OF FIG + YARROW; 3: GISELLE HERNANDEZ; 4: NIKOLE HERRIOTT; 5: HANK DREW PHOTOGRAPHY; 6: CHRISTINA HOLMES; 10: ROSEWOOD HOTELS & RESORTS



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TREND SPOTTING



EVA KOLENKO

ANATOMY *of a* DISH

Japan-o-Mission Wings

These amazing wings, invented by an Eastern European chef, are now on the menu at a new Chinese dumpling spot in San Francisco's multiethnic Mission District.

Eight years ago, when Nick Balla was working as the chef at a Japanese pub in San Francisco, he hit on the secret to incredible chicken wings: toasted ground rice, which created a crispy crust that could hold up to sauce without becoming soggy. His cross-cultural wings, buttermilk-brined in the Southern-American style and bathed in Southeast Asian garlicky chile-lime sauce, became a huge hit. Now that Balla is busy exploring Eastern European flavors at Bar Tartine, he no longer has those wings on his menu–but San Francisco hasn't forgotten about them. When the people at a new dumpling spot, Chino, asked for the recipe, Balla was happy to share. "I hate secrecy," he says. "The era of guarding your recipes is over." *3198 16th St.; chinosf.com.* –CM

PRODUCED BY **CHELSEA MORSE**

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FAST TRACK

Matt Jennings

Townsman, Boston

IF NEW ENGLAND HAD a culinary ambassador, it could be Matt Jennings. When he was chef at Farmstead, Inc., in Providence, he became a local hero for his sensational New England–style bistro and its cheese shop. (A former cheesemonger, Jennings worked for years at Formaggio Kitchen in Cambridge, Massachusetts.) He's such a champion of local seafood and produce that he collaborated with US Senator Jack Reed on campaigns to promote them. He also got the attention of international chef organizations like Cook It Raw, which made him a star at its 2013 gathering, alongside cooks like Albert Adrià. Now Jennings has returned to his hometown of Boston to open the brasserie Townsman. His menu features seafood, from a towering plateau with items like chopped shad roe to a mussel stew with pork brisket. There's also a burger topped with homemade American cheese: "Hard to make but fun enough to be worth it," he says. *120 Kingston St.; townsmanboston.com.* –KATE KRADER

RISING STARS

Who do *you* think are America's Best New Chefs? Vote now! Visit foodandwine.com/the-peoples-bnc from April 6 to 13 to learn about the 100 incredible contenders and to choose your favorite.

WINE BUZZ

"London gets a proportionally higher allocation of California wine than New York, perhaps because the European market has become so vigorous. Brits love California Pinot Noir. Can't blame them."

MICHAEL SAGER-WILDE, *MISSION WINE BAR, LONDON*

STYLE WATCH

Concrete Creations

Designers love concrete because (believe it or not) it is a flexible material, easy to cast or shape by hand. –MAREN ELLINGBOE

1. Willmann vase *$100; aplusrstore.com.*

2. Michael Verheyden vase *$225; marchsf.com.*

3. Zelda table *$350; katyskelton.com.*

4. St. Charles bowl *From $200; shophorne.com.*



JENNINGS: COURTESY OF TOWNSMAN; 1: COURTESY OF A+R; 2: KELLY ISHIKAWA; 3: COURTESY OF KATY SKELTON; 4: COURTESY OF HORNE


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HONEY-WALNUT BARS: DAN GOLDBERG

COOKBOOK *of the* MONTH

Lessons from Mindy Segal's *Cookie Love*

LESSON ONE
For crisp edges, don't bake chocolate chip cookies on parchment paper; bake them directly on cookie sheets greased with cooking spray.

LESSON TWO
When whipped, older egg whites hold their shape better than fresher ones. Let separated whites sit at room temperature for a couple of hours to "age" them.

LESSON THREE
Use small plastic squirt bottles to adorn cookies with caramel or butterscotch and fill thumbprints with warm fudge.
–BEN MIMS

Honey-Walnut Bars

Active **30 min;** Total **45 min plus cooling;** Makes **2 dozen bars**

Buttery and crisp on the bottom and gooey and nutty on the top, these bar cookies get intensified flavor from the two salts used in the rich caramel topping.

SHORTBREAD

- **1½ sticks cold unsalted butter, cut into ½-inch dice**
- **1½ cups all-purpose flour**
- **⅓ cup granulated sugar**
- **½ tsp. flaky sea salt, such as Maldon**

WALNUT CARAMEL

- **1½ sticks unsalted butter, softened**
- **½ cup honey**
- **½ cup light brown sugar**
- **¼ cup dark brown sugar**
- **1 tsp. kosher salt**
- **1 tsp. flaky sea salt**
- **1 tsp. pure vanilla extract**
- **½ cup heavy cream**
- **1 cup walnut halves plus 1 cup coarsely chopped walnuts**

1. Make the shortbread Preheat the oven to 350°. Line a 9-by-13-inch pan with parchment paper, allowing 1 inch of overhang on the long sides. In the bowl of a stand mixer fitted with the paddle, mix the butter with the flour, sugar and salt at medium speed until a crumbly dough forms, about 6 minutes. Press the dough into the bottom of the prepared pan in an even layer. Refrigerate for 20 minutes.

2. Bake the shortbread for 25 minutes, until golden brown; rotate the pan from front to back halfway through baking. Transfer to a rack and let cool completely.

3. Meanwhile, make the walnut caramel In a medium saucepan, melt the butter over moderate heat. Whisk in the honey, both sugars and salts and the vanilla. Cook, stirring occasionally, until the caramel reaches 220° on a candy thermometer, 2 to 3 minutes. Carefully add the cream and cook until the mixture reaches 238°, 3 to 4 minutes. Stir in all of the walnuts and cook until fragrant and toasty and slightly thickened, about 3 minutes longer.

4. Pour the walnut caramel over the shortbread and let cool completely. Using the parchment paper, lift onto a cutting board. Cut into bars and serve.

MAKE AHEAD The bars can be refrigerated for up to 5 days.



WINE TREND

Why Bring Cheap Wine to Good Restaurants?

F&W's **Megan Krigbaum** tries to understand this mystifying behavior and makes a passionate case for letting sommeliers do their job.

I FIND TRUE AND WONDROUS JOY in taking a great bottle of Champagne to my favorite Chinatown spot, Peking Duck House. (Sure, they might have crummy glasses, but bubbly, brilliant, fruit-inflected wine is such a perfect contrast to that crispy-skin duck.) Lately, however, I've been hearing about the opposite trend: customers BYO-ing cheapo bottles to restaurants with outstanding wine lists. It seems these customers have a bizarre, deep-seated distrust of sommeliers, a belief that their prices are such a giant rip-off that it's better to bring in any random, unimportant bottle.

Obviously, restaurant wine prices are higher than retail. But in exchange, you get to choose from wines that have been stored properly and, thanks to the sommelier, go perfectly with the chef's food; plus, you have access to old wines you'd never see on a store shelf. "It's disheartening when someone brings in a wine that is not special and just sort of acts like a placeholder," one sommelier told me. I get that.

Many sommeliers I talked to have come up with different ways to discourage this kind of frustrating behavior, like charging a sizable corkage fee–up to $150 in some cases. But the smartest sommeliers combat the notion that they're money-grubbing wine slingers by seeking out impressive bottles at low enough prices that paying any kind of corkage fee stops making sense. Where there's a great somm, there's sure to be great wine–at every price.



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WINE DISPATCH

Amphorae Artist

Ceramist-turned-winemaker Andrew Beckham ages wine the ancient way: in huge clay amphorae he sculpts himself.

OREGON WINEMAKER ANDREW BECKHAM of Beckham Estate Vineyards is obsessed with making every part of his wine himself–even the vessels he uses for aging. A high school ceramics teacher by day, he transforms 800 pounds of clay–sculpted over two weeks, dried for six weeks and baked in a kiln for 40 hours–into each gigantic clay urn for his A.D. Beckham wines. He is meticulous about the research: He worked with a chemist to develop a food-safe clay blend and experimented with various shapes to induce optimal fermentation (egg-shaped pots, he learned, naturally stir wine as it heats up within). "Amphorae have been used in winemaking for thousands of years," he says. "And everything is cyclical. We bought this property to build an art studio; now we make wine in the pots that inspired us to move here." *beckhamestatevineyard.com.* –CM

TRENDIPEDIA

Dehydration Station

Chefs' new favorite tool for concentrating flavor in fruits and vegetables: the dehydrator.

BY **CHELSEA MORSE**

1. **GRAPEFRUIT PIECES** A tart accent for granola at The Hive in Bentonville, AR.
2. **CARROT JERKY** Marinated in tamarind, soy and chile as a bar snack at Oak in Dallas.
3. **ZUCCHINI STRIPS** Thinly sliced and naturally sweet in salads at Bar Tartine in San Francisco.
4. **GINGER PULP** Dried as a cocktail garnish at Root & Bone in New York City.
5. **BEET RAISINS** Paired with goat cheese and nuts at West Bridge in Cambridge, MA.

BECKHAM VINEYARD: ROBERT M. REYNOLDS; GRAPEFRUIT: CHRISTINA HOLMES

The Taillevent Empire: A Timeline

For nearly seven decades, Taillevent has been a must-visit stop in Paris, with flawless service that inspired restaurateur Danny Meyer's hospitality philosophy and an extraordinary wine cellar curated over 46 years by longtime owner Jean-Claude Vrinat. This year, it crosses the Channel with a new London wine bar. –CM

1946 André Vrinat names his restaurant after 14th-century cookbook author Guillaume "Taillevent" Tirel.

1962 Jean-Claude Vrinat, André's son, joins the restaurant and goes on to become known as France's greatest restaurateur.

2007 Taillevent helps inspire the restaurant in the film *Ratatouille*, about a rat who dreams of becoming a chef.

2012 The brasserie Les 110 de Taillevent opens in Paris, offering 110 wines by the glass, with four suggested pairings per dish.

2015 In London, Les 110 de Taillevent will pair global wines with classic French dishes. *16 Cavendish Sq.; taillevent.com.*


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At Paris's Clown Bar, Japanese chef Sota Atsumi creates exceptional small plates.

10 Best New Restaurants in France

FROM PARIS TO PROVENCE, WRITER **JANE SIGAL** EXPLORES THE INCREDIBLE DIVERSITY OF FRENCH COOKING TODAY.

1 Clown Bar

PARIS

Despite its glass ceiling painted with circus scenes, Clown Bar is a serious small-plates restaurant. In the kitchen, Sota Atsumi (a Japanese native who trained with Joël Robuchon and Michel Troisgros) combines delicacy, mandoline-sharp technique and smart ingredient sourcing to create modern French dishes like haricot verts with strawberries and feta. *114 rue Amelot; clown-bar-paris.fr.*

2 Bistrot Constant

MIDI-PYRÉNÉES

Paris bistrotier Christian Constant has reinvented a lock-keeper's house on the Canal du Midi in his native southwest France. Walkers and barge cruisers stop in for some charcuterie at the bar while, in the dining room, Constant re-creates Escoffier cooking in a generous way, with lamb en cocotte and baked potatoes stuffed with pigs' feet. *25 rue de l'Usine, Montech; maisonconstant.com.*

3 Fontevraud

LOIRE VALLEY

A Canadian architect and French designer have transformed a medieval priory into a sybaritic hotel and restaurant (the dining room's in the cloister). Thibaut Ruggeri's refined menu focuses on local ingredients, like honey from the abbey's bees and, amazingly, mushrooms grown in the limestone caves that were excavated to build the abbey in the 12th century. *Fontevraud-l'Abbaye; fontevraud.fr.*

4 Villa Marie Jeanne

MARSEILLE

Valeilles de Montmirail buys little rockfish and conger eel directly from night fishermen in the Vieux Port, then transforms them into an epic bouillabaisse–a benchmark for this city's defining dish. Diners eat family-style at shared tables in the garden of his family's 18th-century stone manor. *4 rue Chicot; villa-marie-jeanne.com.*



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5 Le Canon
NICE

You'd expect this excellent new bistro with Formica tables and flea-market chairs to offer Côte d'Azur comfort food. Instead, Moroccan-born, Nice-raised chef Elmahdi Mobarik serves inventions like farro spaghetti and roast rabbit "à la Royal Air Maroc" (with North African spices). *23 rue Meyerbeer; 011-33-4-93-79-09-24.*

6 Percherons
CÉRET

Mathieu Perez, who ran the kitchenette at the beloved Les Deux Amis wine bar in Paris, decamped to the foothills of the Pyrenees to open this superb bistro. The six-course Catalan market menu is one of the best deals on the Spanish border. *7 rue de la République; 011-33-4-11-64-41-12.*



Café Sillon's octopus with slow-cooked shallots and bitter black olives.



Nice chef Elmahdi Mobarik with Le Canon's owner, Sébastien Perinetti.

7 Café Sillon
LYON

After a two-year sabbatical cooking in restaurants from Italy to Peru, kitchen auteur Mathieu Rostaing-Tayard is back. In a city full of pork-loving bouchons (bistros), his menu is clever, complex and vegetable-centric. Even desserts verge on the botanical: Scoops of black sesame seed ice cream in cherry soup go surprisingly well with eggplant jam. *46 avenue Jean Jaurès; 011-33-4-78-72-09-73.*

8 Miles
BORDEAUX

The Israeli, Japanese, New Caledonian and Vietnamese-French partners at Miles (as in distance traveled) represent what food in France is becoming: nomadic, spicier, more personal. They cook through the prism of their origins in a chef's-choice format of reimagined French dishes, like crisped pollock with carrots and miso. *33 rue du Cancera; restaurantmiles.com.*

9 La Grande Maison
BORDEAUX

If you never had the chance to eat at Jamin in Paris under Joël Robuchon, his new restaurant in a mansion is a dream haute-cuisine revival. Chef Tomonori Danzaki sends out bountiful cuts of meat—whole racks of lamb, spit-roasted chickens—that servers expertly carve at the table. Guests who stay overnight in one of the Napoleon III–style rooms, each named for a Bordeaux vineyard, get a bottle of the matching wine. *10 rue Labottière; lagrandemaison-bordeaux.com.*

10 Bloempot
LILLE

The entrance to this restaurant is through sky-blue double doors, with the only signage a scrawled adhesive label stuck to the letter box. Inside, a brick-walled carpenter's atelier has been repurposed as a canteen. Befitting the location near the Belgian border, French *Top Chef* finalist Florent Ladeyn interprets Flemish cuisine in a hyperlocal, naturalist style. Dishes like shaved beets with haddock and nettle cream pair beautifully with one of the rare artisanal beers on the list. *22 rue des Bouchers; bloempot.fr.*

Jane Sigal, F&W's France correspondent, is the author of Bistronomy: Recipes from the Best New Paris Bistros, *due out in October.*



Joël Robuchon's La Grande Maison is in a gorgeous Bordeaux mansion.

CLOCKWISE FROM TOP: ANTHONY LANNERETONNE; DEEPIX; CHARLOTTE BOURVET

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Best New Paris Hotels



Opened in 1925, Le Bristol was a favorite of Charlie Chaplin.

THE REOPENING LATER THIS YEAR of two of Paris's most extraordinary hotels, The Ritz and Hôtel de Crillon, is exciting news. But there's no shortage of buzzy places to stay that are ready to check into now.

1 Hôtel Plaza Athénée
CHAMPS-ÉLYSÉES

This hotel recently underwent a $200 million face-lift. In the silver dining room of Alain Ducasse's restaurant, a new menu focuses on seafood dishes like blue lobster with preserved clementines. *Doubles from $1,140; dorchestercollection.com.*

2 Le Bristol
CHAMPS-ÉLYSÉES

The 18th-century-style interior has been fastidiously updated over the past six years. The chef has earned three Michelin stars with dishes like foie gras and oysters in black tea broth. *Doubles from $1,250; lebristolparis.com.*

3 The Peninsula
TROCADÉRO

The Peninsula's first European property offers airport transfers in a vintage Rolls-Royce. Its restaurant, LiLi, offers authentic dim sum and whole suckling pig. *Doubles from $1,400; peninsula.com.*

4 Molitor
TROCADÉRO

This 1920s swimming club fell into disrepair after closing in 1989, but reopened last year as one of Paris's coolest new boutique hotels. The Yannick Alléno–curated bistro is a draw, but the main perks are the two massive pools, especially the one outdoors, which is open year-round. *Doubles from $250; mgallery.com.*

5 Grand Pigalle
PIGALLE

The founders of the Experimental Cocktail Club, an influential bar with outposts in London and New York, chose this once-seedy neighborhood for their first hotel. Minibars are stocked with all the ingredients and tools to make the bartenders' recipe of the day. *Doubles from $215; grandpigalle.com.*

–M. ELIZABETH SHELDON

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ABOARD VIKING'S NEW OCEAN CRUISE SHIP, GUESTS CAN DRINK AQUAVIT IN AN INFINITY POOL AND REINVIGORATE IN A NORDIC SNOW ROOM.

BY **M. ELIZABETH SHELDON**

THE BIG OCEAN CRUISE LINES often introduce new ships and ports, but it's unusual these days for an entirely new player to enter the game. That's why it's exciting that Viking, after nearly two decades of operating small luxury river cruises, is introducing its first ocean-going vessel this month. Even more exciting (especially for a modern design nerd like me) is the look of their new ship, the *Viking Star*, which has Scandinavian-inspired interiors by Rottet Studio, a firm best known for working on high-end hotels like The Langham in Chicago. Nearly five times the size of the ships in Viking's river fleet, the 930-passenger *Star* is filled with Nordic touches, from the spa's snow room–and–sauna combination to a menu offering a traditional dilled fish soup named after Bergen, Norway (Viking is one of only a handful of lines that stop in the picturesque northern city). In addition to food-centric offshore excursions—on the Istanbul-to-Stockholm itinerary, these include a visit to mussel and oyster beds in Croatia and a "fjord safari" to a Norwegian goat-cheese farm—guests will have plenty of culinary options while at sea. Central to the new ship's design is a teaching kitchen where students can brush up on their knife skills while preparing dinner with fellow passengers under the guidance of one of the chefs. The space looks like it came straight out of my favorite Scandi style blog. *vikingcruises.com.*

GALLERY STOCK

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The Cronut Man's Evolution

THE ENDLESSLY INVENTIVE DOMINIQUE ANSEL IS OPENING AN INGENIOUS NEW RESTAURANT THAT TURNS THE ART OF PASTRY INTO SPECTATOR SPORT.

BY **KATE KRADER**

SHALL WE?" asks Dominique Ansel as he picks up his whisk. He's demonstrating how to make his chocolate mousse, a specialty at Dominique Ansel Kitchen (DAK), which opens this spring in Manhattan's West Village. After whisking soft whipped cream into a bowl of meringue, the chef pours melted chocolate on top and gracefully folds it in.

Ansel is renowned as the creator of the Cronut, the world-famous croissant-doughnut hybrid he sells at his SoHo bakery. But there will be no Cronuts at DAK; rather, the focus is on just-made dishes. "Most places prepare desserts hours, sometimes days, ahead," Ansel says. At DAK, pastries will be freshly made—for instance, a just-out-of-the-oven croissant will be topped with orange butter and dark chocolate slivers. DAK will sell a few savory items, like outstanding garlic-bread croissants ("Just baked—obviously," says the chef) and farro bowls with vegetables cooked in parchment paper, as well as wine.

The high-ceiling DAK space has tiered seating for about 30 that faces the open kitchen—customers are little more than eight feet from the cooks. There are also outdoor tables and a second-floor tasting table called UP (Unlimited Possibilities) for after-hours parties.

In the time it takes Ansel to detail his plans for DAK, he has finished his chocolate mousse; it took less than a minute to fold in the chocolate. He covers it with a flourish of whipped cream and hands over a spoon. "You should eat it now," he says.

Dominique Ansel Kitchen, 137 Seventh Ave. South, New York City; dominiqueanselkitchen.com; 212-242-5111.



PAIN AU CHOCOLAT 2.0
Ansel's round croissant is piled high with orange butter and shards of salted dark chocolate.

PHOTOGRAPHS: CHRISTINA HOLMES; STYLE EDITOR: SUZIE MYERS













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For his creamy, smooth mousse, Ansel folds together meringue, whipped cream and chocolate just before serving. "Time is an ingredient," he says.



Extra-Creamy Chocolate Mousse

Total **40 min;** Serves **10 to 12**

- **1 cup sugar**
- **¼ cup water**
- **3 large egg whites, at room temperature**
- **14 oz. bittersweet chocolate, preferably 70 percent, finely chopped**
- **1 cup whole milk**
- **2 cups cold heavy cream**

1. In a small saucepan, combine the sugar and water and bring to a boil over moderately high heat. Cook, without stirring, until the syrup reaches 250° on a candy thermometer, 4 to 6 minutes.

2. Meanwhile, in the bowl of a stand mixer fitted with the whisk, beat the egg whites at medium-high speed until soft peaks form. With the mixer on, gradually pour in the hot syrup in a steady stream and beat at high speed until the whites are stiff, 2 to 3 minutes. Cover the meringue with plastic wrap and let stand at room temperature.

3. Put the chocolate in a heatproof bowl. In a small saucepan, heat the milk just to a simmer. Pour the milk over the chocolate and let stand for 1 minute, then stir until smooth and let cool.

4. In a bowl, beat the cream to soft peaks. Reserve ½ cup of the whipped cream for serving.

5. Scoop half of the meringue into a bowl (reserve the rest for another use). Whisk in the remaining whipped cream.

6. Warm the chocolate mixture in a bowl set over a pan of simmering water, stirring, until just melted. Pour the chocolate over the meringue and quickly fold it in. Spoon the mousse into glasses, swirl in the reserved whipped cream and serve.

MAKE AHEAD The meringue can be refrigerated overnight. The chocolate can stand at room temperature overnight, covered with plastic wrap.

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Carter and Amy in their Michigan tasting room, where they pair bruschetta (p. 48) with Chardonnay.

A Winery DIY Project

TV HOME-IMPROVEMENT GURU CARTER OOSTERHOUSE IS OUT TO CREATE A NEW KIND OF MICHIGAN WINERY—WITH A BIG ASSIST FROM HIS WIFE, AMY SMART, AND STAR CHEF MARIO BATALI.

BY **CHRISTINE QUINLAN**
PHOTOGRAPHS BY **ANNA WOLF**

GOLF AND A SHARED LOVE for northern Michigan helped create a bond between star chef Mario Batali and hunky HGTV host and carpenter Carter Oosterhouse. "Mario is a damn good golfer–much better than I am," Carter says. Now the two have teamed up on a restaurant and tasting room in Traverse City. Batali's menu for Bonobo, Carter's winery project with his wife, actress Amy Smart, and his brother Todd and sister-in-law Caroline, focuses on classics like pasta all'Amatriciana. Says Carter, "I always felt that we needed a great complement to our wines, and I was fortunate enough to know Mario, so I thought, Why not ask him to work with us?" Bonobo, located on a former cherry orchard where the Oosterhouse brothers worked as kids, has an oversize tasting bar that Carter built. "I bought three old barns from a friend and used the wood to make it," he says. Constructing a bar wasn't difficult for Carter; growing Riesling and Chardonnay and making terrific wine is more challenging. "Wine feels like something you never fully master," he says. "It's like golf."

FOOD PHOTOGRAPHS: CON POULOS; FOOD STYLIST: SIMON ANDREWS; STYLE EDITOR: SUZIE MYERS


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Escaped with the evidence.
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Let's Go Places



Q + A with MARIO BATALI

MARIO BATALI Why build a winery on Old Mission Peninsula?

AMY SMART I think it's one of the most beautiful places I've ever been. The area already has a bunch of wineries, so a good number of people come for tastings. During the summer our patio is going to be awesome because we have the most incredible view of the lake.

CARTER OOSTERHOUSE Plus the microclimate is fantastic for Riesling and Chardonnay.

MB What's harder, farming or building?

CO Oh, boy. I think they're kind of the same in the sense that with both you're cultivating, you're creating. But farming is probably harder.

MB Tell me about the design of the winery. It's a great place to hang out.

AS We created nooks, so you can go with a group of friends or family and have a glass of wine and some great food and just sit and relax. We have this amazing indoor-outdoor fireplace and a separate fireplace area that's also a cozy spot with lots of seating. We've got a library for people who want a more secluded, intimate feeling.

CO First dates.

AS Yes, it's a good first-date spot for people because no one is really watching. Plus, the tasting bar that Carter built is gorgeous, and the chandeliers over it are originally from our wedding.

MB I love that you built me a beautiful open kitchen.

CO Amy, you need to give yourself credit for that. Mario, when you first joined us, our kitchen was in a tiny little space. Amy said, "Why don't we move it into the wine-production facility?" The winemaker was like, "Wait, you're carving into my area because of Mario?" I said, "Look, Mario trumps you, sorry. We'll find space for you elsewhere." So we switched the kitchen from one side of the building all the way to the

BATALI: MARCUS NILSSON



other. And it's got three great big sliding doors–they weigh at least 600, 700 pounds apiece. They match the bar design, and they open like barn doors to reveal the kitchen. They close off the kitchen when it's not in use, and that was all Amy's idea. So don't sell yourself short there, babe.

MB What are some of your favorite restaurants around Traverse City?

AS There are so many places: Mission Table, The Cooks' House, Harvest, Red Ginger, Trattoria Stella. Our tradition is going to Stella for a big Italian dinner. They have incredible local ingredients.

CO They catered our wedding.

AS That was the best. At most weddings, people don't like the food. We feel lucky that we had good food at our wedding.

CO I've never seen so much diversity in food in such a small town. There are also lots of food trucks. You'd be shocked at how many food trucks we have here.

AS There's such a cool vibe over at The Little Fleet with all the different trucks.

MB What do you drink when you're not drinking wine?

AS I'm a sucker for a really good margarita, which isn't always the easiest to find around here. But Red Ginger has good cocktails.

CO I'm more of a beer guy and an old-fashioned guy. I like my bourbon. This area has a big microbrew movement, which is really good to see. Rare Bird, Mackinaw Brewing Company, Jolly Pumpkin, Short's–there are so many of them.

MB When did you buy your house in Traverse City?

CO Nine years ago. The original bones of the building are 100 years old, and it's on 13 acres. It had all of these great outbuildings and barns. We just restored one as a yoga studio. The top of the barn is a studio, and the bottom is a woodworking area with a kiln.

MB Who does most of the cooking in your family?

CO We cook together, but Amy does the majority of it. She makes everything from scratch. It's impressive.

AS I really believe in using fresh ingredients as often as possible.

CO Which makes the kitchen a disaster, but it's also the best food you can get.

AS I'm a messy cook, so Carter likes to make fun of me for that.

CO It's like a tornado has run through the kitchen. She's extremely creative and has no fear.

MB Do you have a favorite dish of Carter's?

AS Carter makes kick-ass scrambled eggs in the morning.

CO Yeah! What's up?!

AS They're so fluffy and delicious.







The menu at Bonobo is full of Batali's classic dishes, like this spicy rigatoni all'Amatriciana. LEFT: Amy and tasting room manager Heather Fortin.

Bruschetta with Peperonata

PAGE 44

Total **30 min;** Serves **6 to 8**

Batali says that the Italian way to cook with peppers often starts with this basic pepper "stew," which he then livens up with serranos and anchovies.

- **2 Tbsp. extra-virgin olive oil, plus more for brushing**
- **½ Spanish onion, thinly sliced**
- **2 small red bell peppers, cut into thin strips**
- **2 small yellow bell peppers, cut into thin strips**
- **2 serrano chiles, seeded and cut into thin strips**
- **2 tsp. anchovy paste**
- **Salt and pepper**
- **2 Tbsp. sherry vinegar**
- **1 tsp. finely chopped oregano**
- **Six ¾-inch-thick slices from a round rustic loaf**
- **1 garlic clove, peeled**

1. In a large skillet, heat the 2 tablespoons of olive oil until shimmering. Add the onion, bell peppers, serranos, anchovy paste and a generous pinch each of salt and pepper. Cook over high heat, stirring occasionally, until the vegetables start to soften and brown on the edges, about 4 minutes. Add the vinegar and cook over moderate heat, stirring occasionally, until the peppers are tender, 5 to 7 minutes. Stir in the oregano and season the peperonata with salt and pepper; keep warm.

2. Preheat a grill pan. Brush the bread slices on both sides with olive oil. Grill over moderately high heat, turning once, until nicely toasted, about 2 minutes. Transfer the grilled bread to a plate and rub with the garlic clove. Spoon the peperonata on top and serve warm.

MAKE AHEAD The peperonata can be refrigerated overnight. Reheat gently before serving.

Rigatoni all'Amatriciana

Total **30 min;** Serves **6 to 8**

- **1 lb. rigatoni**
- **¼ cup extra-virgin olive oil**
- **¼ lb. thick-cut bacon, sliced crosswise ¼ inch thick**
- **1 medium red onion, halved and thinly sliced**
- **¼ cup tomato paste**
- **2 tsp. crushed red pepper**
- **1¼ cups strained tomatoes**
- **½ cup freshly grated pecorino cheese, plus more for serving**
- **½ cup chopped parsley, plus more for garnish**
- **Salt and black pepper**

1. In a large saucepan, cook the rigatoni until al dente. Drain the pasta, reserving 1 cup of the cooking water.

2. Meanwhile, in a large saucepan, heat the olive oil. Add the bacon and onion and cook over moderately high heat, stirring occasionally, until the onion is softened and the bacon is browned, 5 to 7 minutes. Add the tomato paste and crushed red pepper and cook, stirring, for 1 minute. Stir in the strained tomatoes and bring the sauce just to a simmer.

3. Add the pasta and reserved cooking water to the sauce and cook over moderate heat, tossing, until the pasta is coated. Remove from the heat and stir in the ½ cup each of cheese and parsley. Season the pasta with salt and black pepper and transfer to bowls. Garnish with chopped parsley and serve, passing more cheese at the table.

MAKE AHEAD The sauce can be refrigerated overnight. Reheat gently before adding the pasta.

WINE Herb-scented, dark-berried Italian red: 2013 Vallevò Montepulciano d'Abruzzo.

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Carbonara Arancini

Active **1 hr 15 min**
Total **2 hr 30 min**
Makes **twelve 3-inch arancini**

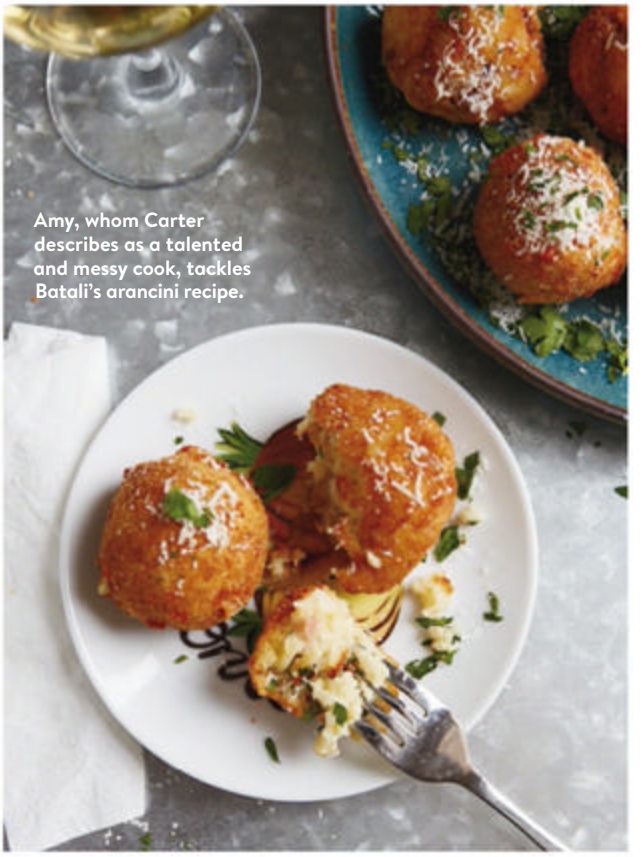
To make these rich arancini, Batali scoops onion-and-pancetta béchamel into cheesy rice, shaping the mixture into balls. Breaded and fried, they become supercrispy.

- **1 Tbsp. extra-virgin olive oil**
- **2 oz. pancetta, cut into ¼-inch dice**
- **½ small onion, finely chopped**
- **Kosher salt**
- **1 cup plus 1 Tbsp. all-purpose flour**
- **½ cup milk**
- **¼ cup finely chopped parsley**
- **1 cup plus 2 Tbsp. grated pecorino cheese, plus more for sprinkling**
- **Pinch of crushed red pepper**
- **3 cups cooled cooked white rice**
- **3 large eggs, 1 beaten and 2 separated**
- **1 cup plain dry breadcrumbs**
- **Canola oil, for frying**
- **Chopped mint and coarse sea salt, for garnish**

1. In a medium saucepan, heat the olive oil. Add the pancetta and cook over moderately high heat, stirring occasionally, until browned and nearly crisp, about 5 minutes. Using a slotted spoon, transfer the pancetta to paper towels to drain.

2. Add the onion and a generous pinch of salt to the saucepan and cook over moderate heat, stirring occasionally, until the onion is softened and well browned, about 12 minutes. Stir in 1 tablespoon of the flour and cook until a paste forms. Gradually whisk in the milk and bring to a simmer, then cook over moderately low heat, whisking, until thickened and no floury taste remains, 5 to 7 minutes. Scrape the onion béchamel into a medium bowl and stir in the pancetta, parsley, 2 tablespoons of the cheese, ½ teaspoon of salt and the crushed red pepper. Let the filling cool completely.





Amy, whom Carter describes as a talented and messy cook, tackles Batali's arancini recipe.

3. In a large bowl, mix the rice with the beaten egg and the 2 egg yolks until evenly coated. Stir in the remaining 1 cup of pecorino cheese until the rice becomes sticky.

4. Line a large baking sheet with wax paper. Scoop 3 packed tablespoons of the rice mixture into one moistened hand and press it into a 3½-inch round. Scoop 2 teaspoons of the cooled filling into the center and wrap the rice around it, pressing to form a tight ball. Transfer to the baking sheet. Repeat with the remaining rice mixture and filling to make 12 arancini.

5. Place the breadcrumbs and the remaining 1 cup of flour in 2 separate shallow bowls. In another shallow bowl, beat the egg whites until frothy. Dust the arancini with flour, tapping off the excess. Roll them in the beaten egg whites and then in the breadcrumbs. Transfer the arancini to the baking sheet and refrigerate, uncovered, until firm, about 1 hour.

6. In a large saucepan, heat 2 inches of canola oil to 350°. Add half of the arancini to the hot oil and fry over moderate heat, turning occasionally, until golden and heated through, about 4 minutes. Using a slotted spoon, transfer to paper towels to drain. Repeat with the remaining arancini. Pile the arancini on plates or a platter, garnish with chopped mint, grated cheese and coarse sea salt and serve.

MAKE AHEAD The arancini can be prepared through Step 5 and refrigerated overnight.

WINE Lively, full-bodied Chardonnay: 2013 Bonobo Select or the easier-to-find 2012 Starmont Carneros.

Bonobo Winery, 12011 Center Rd., Traverse City, MI; bonobowinery.com.


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HERE, SEVEN EXTRAORDINARY WINE PROFESSIONALS AND THE BOTTLES THAT TELL THE STORY OF THEIR LIVES.

BY **MEGAN KRIGBAUM**



Steve Wildy

VETRI FAMILY RESTAURANTS, PHILADELPHIA

WHY HE WON

Not only does he create some of the most brilliant Italian lists in the country, but he also oversees exceptional beer lists. Plus, he's just as excited as guests are when they choose a bottle he thinks they'll really love.

Rodenbach Classic Sour Ale In college I spent a term in Belgium. I'd studied French for a long time, so I walked into a bar and proudly ordered a beer in French. The bartender replied in English: "What do you want?" Sheepishly, I said, "Uh, a beer." He gave me a Rodenbach, a Flemish sour, and I was rapt. It was wine-like, cola-like, fruity, earthy. I went down a serious rabbit hole after that. Beer was my first love.

1988 Sassicaia My very first night at Vetri, we hosted a wine and white truffle dinner with Piero Incisa della Rocchetta from Sassicaia. We poured the '85, '88, '97, '98, '01. The staff was so kind to me. I thought, I like these guys and I like truffles and I like '88 Sassicaia, so I'll be all right if I don't mess it up.

1995 Soldera Intistieti Brunello di Montalcino This was the first wine I opened in a restaurant that changed the ambience of the room. A few tables turned around and were like, "What's that incredible aroma?" That scent never went away; it was in the air and in my head and all around me. I knew: This is Italy. This is great Italy. This is what Italian wine can be.

2001 Littorai Charles Heintz Vineyard Chardonnay I met Ted Lemon at Vetri and was so moved by his biodynamic philosophy. Later, my wife and I visited him in Sonoma and he showed us everything–the compost, the peas for biodynamic treatments, the apiary. He is so humble and generous.

1999 Radikon Oslavje My first junket with other wine pros was to Friuli, where I got to learn more about orange wine. Radikon was especially memorable–they make orange wine in a unique way, by blending white grapes, and the result is so full of life, so layered.



Richard Hanauer

RPM STEAK, CHICAGO

WHY HE WON

He raised the bar for the modern steakhouse wine list, allowing guests to drink decades-old California Cabs and older-vintage Bordeaux for less than $100 a bottle.

2002 DOMAINE LEFLAIVE PULIGNY-MONTRACHET PREMIERS CRUS I had such a great time falling in love with this entire vintage from this producer. White Burgundy is better juice than any other juice on this planet.

2008 GEORGE HANSEN VINEYARDS PINOT NOIR I may be a Francophile, but I'm always impressed by American wines that are as unique as this one. The Hansen vineyard is surrounded by dairy farms, and you can really smell that in the wine.

2013 SOLISTE LUNE ET SOLEIL SAUVIGNON BLANC I heard that this California winemaker, Claude Koeberle, scattered crushed oyster shells in his Sauvignon Blanc vineyard. They bring out an incredible maritime brininess in the wine, a delectable saline quality.

WILDY: YONI NIMROD; HANAUER: ANJALI PINTO

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Thomas Pastuszak

THE NOMAD, NEW YORK CITY

WHY HE WON

He has the same amount of respect and enthusiasm for a current-release Riesling from New York's Finger Lakes (in fact, he's collaborating on a wine there) as he does for a 40-year-old bottle from a star Burgundy producer.

1993 Château Lagrange In college I was at a friend's house for dinner, and her dad was a wine collector. He'd heard that I was getting excited about wine and opened this up. It was my first experience with old Bordeaux, and it was unlike anything else. The tannins were really silky and supple, and I thought, How can Cabernet be this soft?

2007 Ravines Argetsinger Vineyard Dry Riesling I was living in Ithaca [New York] when I tasted this wine from one of the oldest vineyards–more than 50 years old–in the Finger Lakes. It has a very linear, precise style that reminded me of some of the great dry Austrian Rieslings. I didn't realize Finger Lakes wines could be this good.

1959 Chave Hermitage In 2011 I took my first wine trip to Burgundy and the northern Rhône with a group of sommeliers, and we visited Jean-Louis Chave. This wine was profound. I just remember a very humble setting, eating pizza, on the hill of Hermitage. The wine had been there for 52 years at that point, and it made me realize how much a wine can change when it's disturbed, when it's moved.

1985 Domaine Dujac Bonnes Mares When I was in Burgundy, Jeremy Seysses of Dujac invited my friends and me for dinner. He made this great roast pork, and then he pulled out this magnum his father had made. To experience that hospitality and have a home-cooked meal with one of the world's greatest winemakers was amazing.

1971 Giacomo Conterno Monfortino Barolo I finally proposed to my girlfriend, Jessica, in 2011, and after she said yes we decided to drink this Barolo. It was gifted to me by a collector friend. It's a very special bottle, and a very expensive one. Whenever my wife and I drink Conterno together, it reminds me of taking that step in my life.

A CHAVE REVELATION

"THE WINE TASTED SO FRESH AND SO MUCH YOUNGER EVEN THAN HIS OLD VINTAGES THAT I'D TASTED IN NYC BECAUSE IT HAD NEVER LEFT THE HILL WHERE IT WAS MADE."



Dana Frank

AVA GENE'S, PORTLAND, OREGON

WHY SHE WON

She has amassed a remarkable collection of wines from natural and organic producers all over Italy. In fact, she is so committed to Italy that she won't even serve the Oregon wines she and her husband make under their Bow & Arrow label.

1 MEETING HER HUSBAND AND DISCOVERING NATURAL WINE

2002 DOMAINE DU CLOSEL CLOS DU PAPILLON SAVENNIÈRES Once you experience Chenin Blanc, you become a believer for the rest of your life. I love the story behind this particular Chenin, the fact that the estate has been passed down through the matriarchal line of the family. I really credit this wine for my obsession with natural wine and the people who grow grapes the way we want food grown.

2 BECOMING A RIESLING FREAK

2004 CLEMENS BUSCH MARIENBURG FAHRLAY SPÄTLESE RIESLING Clemens makes crazy organic wines in the middle Mosel on three different kinds of slate. He does several wines from the Marienburg vineyard, and they are just stunning examples of how, from one part of the hill to the next, the wines can be so varied.

3 "I LIKE BUBBLES, BUT I LOVE, LOVE, LOVE CHAMPAGNE"

NV JACQUES LASSAIGNE LES VIGNES DE MONTGUEUX CHAMPAGNE I didn't really understand the terroir and the geography of southern Champagne and the Aube before a lovely visit with Emmanuel Lassaigne. He's up on this plateau in the Aube, where a vein of chalk runs through the land, which makes extraordinary Chardonnay—eye-opening for me.

PASTUSZAK: NATHAN RAWLINSON; FRANK: SCOTT FRANK

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LOCAL KNOWLEDGE

NO. 2

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Molly Wismeier

RESTAURANT R'EVOLUTION, NEW ORLEANS

WHY SHE WON

An exceptional talent scout, she stocks her 10,000-bottle cellar with impressive old vintages from lesser-known talents as well as superstars.

1 A SOMMELIER COMMUNITY

1985 DOMAINE GRAND CHÂTEAU-CHALON I had formed a wine study group, and for our Christmas get-together my mentor brought this vin jaune (an oxidized white) from the Jura. All the sommeliers were like, "Oh! We've heard about that!" It was the first time I experienced total oxidization other than in sherry.

2 FOOD CAN MAKE A GREAT WINE BETTER

1989 BARTOLO MASCARELLO BAROLO One Sunday at a friend's house, we had an Italian-themed afternoon, with prosciutto and rabbit Bolognese. And the wine became much better with the food. Barolo can be such a contradiction: so powerful but also so delicate.

3 SOMMELIER'S FANTASY TOOL

1945 TAYLOR FLADGATE PORT In my first week at Charlie Trotter's, a table ordered this port. Another sommelier, Justin, said, "Get the port tongs!" We heated them in the stove, and I cleared a path to the table so no one would get burned. Justin put the tongs on the bottle and *crack*! The top came right off!



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J. LOHR VINEYARDS & WINES





Taylor Parsons

RÉPUBLIQUE, LOS ANGELES

WHY HE WON

He creates a new wine list every day, based on the dishes that chef Walter Manzke puts on the menu. The wines are geared precisely to the food.

1997 Penfolds Yattarna Chardonnay I begged my dad to take me to Patina for my 18th birthday, and he let me order a bottle of wine. Chris Meeske was the sommelier, and his service was so on point. I remember this wine being present at our table; it became a fulcrum of the conversation. That memory colors a lot of my approach to wine now. I like to select wine that maybe people pay attention to for a moment, and then the wine just becomes a quiet presence, but a comforting one.

1971 Bartolo Mascarello Barolo My first restaurant gig was at Barolo in SoHo. I was in college and I had no business being a waiter, but the sommelier poured me some of this Barolo. I remember asking another server, "What is this sensation in my mouth of intense dryness? And why is my mouth watering

WISMEIER: COURTESY OF RESTAURANT R'EVOLUTION; PARSONS: JOANNA SOON; MAZAITE (OPPOSITE): BUFF STRICKLAND FOR LAV RESTAURANT + WINE BAR

so much?" That was a formative exposure to structure in wine–and also to etherealness, because that is an *ethereal* wine.

1996 Raveneau Valmur Chablis When I was at Campanile, a guest brought a bottle of this in. I took a taste with me to the cellar, and I sat with it and watched it evolve through different shades of power and balance and crystalline structure and intensity and acidity. And I thought, Oh, God, I gotta start buying Chablis!

1959 Huet Le Haut-Lieu Vouvray I tried this Chenin while at Campanile. It had so much happening in it. Fruit-wise, it was unctuous, like rotting apples, and it was super-nutty. I remember thinking that I could never describe this wine to anyone in any way that makes sense. There's a chimera of complexity that you can't really describe; it just hovers there.

THE POWER OF BAROLO

"THESE WINES ARE VERY CAPTIVATING TO ME BECAUSE I AM A WORDY PERSON AND THAT'S WHEN WORDS SORT OF RUN OUT."

1971 Castell'in Villa Chianti Classico Riserva When I was at Mozza, [general manager] David Rosoff always hammered into me how great Sangiovese was, and I was always like, "Whatever." But then I had this Chianti, and it blew me away. The '71 is an epic vintage in Italy, especially in Tuscany. I've since become a total Sangiovese diehard.

2007 Keller Dalsheimer Hubacker Grosses Gewächs My buddy Ted Vance poured this for me, and it made me vibrate. I thought, I didn't know Riesling could do that. I'd certainly had great Mosel Rieslings, but the compressed potential energy of that wine was so intriguing.



Vilma Mazaite

LaV, AUSTIN, TEXAS

WHY SHE WON

Although she's excited to introduce customers to obscure grapes like Fendant, she's a master of Burgundy, sourcing wines from all the best crus.

2001 PRAGER ACHLEITEN SMARAGD GRÜNER VELTLINER My first mentor, Rajat Parr, sent me on wine trips all over Europe. Visiting producers like Prager and Pichler in Austria, and eating the local food, totally changed my wine perspective—and turned me on to Grüner.

2001 MOVIA RIBOLLA GIALLA This wine is from Slovenia, right on the border of Italy, and it was completely different from all that I knew about Italian whites. It was minerally and rich, and there was so much going on texturally, and it had a little skin contact, so it was weird and funky, too.

1998 AU BON CLIMAT KNOX ALEXANDER PINOT NOIR I worked a harvest at Au Bon Climat in Santa Barbara, California, with Jim Clendenen in 2004, and I got the chance to try some older Pinots. They were so stunning, I thought they were Burgundy.

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HANDBOOK



12 Minutes

WARM TOFU WITH SOY-GINGER SAUCE

In a bowl, whisk 1 Tbsp. **soy sauce,** ½ Tbsp. grated **fresh ginger** and 1 tsp. **toasted sesame oil**; season with **salt.** Cut one 12-oz. block of **silken firm tofu** into 4 pieces; add to a pan of simmering water for 5 minutes, until warmed through. Using a slotted spoon, carefully transfer to paper towels to drain. Arrange on plates. Drizzle with the soy-ginger sauce. Garnish with sliced **scallions, sesame seeds** and **togarashi.**

Former *Top Chef* competitor Kuniko Yagi headed the kitchen at the brilliant Asian restaurant Hinoki & the Bird in Los Angeles.

FOOD PHOTOGRAPHS: CON POULOS; FOOD STYLIST: KAY CHUN; STYLE EDITOR: SUZIE MYERS

Quick & Easy

Kuniko Yagi



PAN-SEARED TUNA STEAKS WITH GINGER VINAIGRETTE

Crunchy Asparagus Salad

Total **20 min;** Serves **4**

- **1 Tbsp. soy sauce**
- **1 tsp. toasted sesame oil**
- **1 tsp. distilled white vinegar**
- **1 bunch of thin asparagus (about 1 lb.), trimmed**
- **One 4-oz. piece of daikon radish, peeled and thinly sliced (1 cup)**
- **Kosher salt and pepper**
- **Toasted sesame seeds and togarashi, for sprinkling**

1. In a large bowl, whisk the soy sauce with the sesame oil and vinegar.

2. Fill a medium bowl with ice water. In a steamer basket set in a large saucepan of simmering water, steam the asparagus until crisp-tender, 2 to 3 minutes. Transfer to the ice bath to cool. Drain and pat dry, then chop the asparagus into 2-inch lengths. Add the asparagus and daikon to the soy sauce dressing, season with salt and pepper and toss to coat. Transfer to plates, sprinkle with sesame seeds and togarashi and serve.

Pan-Seared Tuna Steaks with Ginger Vinaigrette

Total **30 min;** Serves **4**

- **5 Tbsp. low-sodium soy sauce**
- **5 Tbsp. sake**
- **2½ Tbsp. mirin**
- **3 Tbsp. minced shallot**
- **½ Tbsp. finely grated peeled fresh ginger**
- **¼ cup plus 2 Tbsp. extra-virgin olive oil**
- **Kosher salt and pepper**
- **1 bunch of Broccolini, trimmed**
- **Two 1-inch-thick yellowfin tuna steaks**
- **2 tsp. toasted white sesame seeds**
- **Lemon wedges, for serving**

1. In a small saucepan, simmer the soy sauce, sake, mirin and shallot until the liquid is slightly reduced, 3 minutes. Remove from the heat; stir in the ginger. Slowly whisk in ¼ cup of the oil. Season with salt and pepper.

2. In a steamer basket set in a large saucepan of simmering water, steam the Broccolini until tender, about 6 minutes. Transfer to plates.

3. Meanwhile, in a large nonstick skillet, heat the remaining 2 tablespoons of oil. Season the tuna with salt and pepper. Sear over high heat until golden brown but still rare within, about 30 seconds per side. Transfer to a paper towel–lined plate to drain. Slice against the grain and transfer to the plates. Drizzle with some of the vinaigrette and sprinkle with the sesame seeds. Serve with lemon wedges and the remaining vinaigrette.

WINE Lively, fruit-forward California Chenin Blanc: 2013 Vinum Cellars.

Strip Loin Steaks with Garlic-Sake Sauce

Total **45 min;** Serves **4 to 6**

- **2 Tbsp. extra-virgin olive oil**
- **Four 12-oz. strip loin steaks**
- **Kosher salt and pepper**
- **2 Tbsp. finely grated fresh garlic**
- **¼ cup finely grated onion**
- **¼ cup finely grated carrot**
- **3 Tbsp. low-sodium soy sauce**
- **3 Tbsp. sake**
- **3 Tbsp. mirin**

1. Preheat the oven to 425°. In a large cast-iron skillet, heat the oil. Season the steaks with salt and pepper. Cook 2 of the steaks over moderately high heat, turning once, until browned on both sides, about 5 minutes. Transfer to a plate and repeat with the remaining 2 steaks. Return all 4 to the skillet and roast in the oven for about 8 minutes, until an instant-read thermometer inserted in the thickest part of a steak registers 125° for medium-rare. Transfer the steaks to a cutting board; let rest for 10 minutes.

2. Pour off all but 3 tablespoons of fat from the skillet. Add the garlic and cook over moderate heat, stirring, until fragrant, 30 seconds. Add the remaining ingredients and cook, stirring, until the sauce is slightly reduced and thickened, about 2 minutes. Thinly slice the steaks against the grain, top with the sauce and serve.

SERVE WITH Steamed white rice.

WINE Bright, earthy Portuguese red: 2011 Prazo de Roriz.

GLASS BY NASON MORETTI FROM TABLEART

Save one for the Easter bunny. If you can.



Philadelphia® Easter Mini Cheesecakes

Prep Time: 20 min. | Total Time: 3 hrs. 20 min. incl. refrigeration | Makes: 18 servings

- *1* cup graham cracker crumbs
- *3/4* cup plus 2 Tbsp. sugar, divided
- *3* Tbsp. butter, melted
- *3* pkg. Philadelphia® Cream Cheese (8 oz. each), softened
- *1* tsp. vanilla
- *3* eggs
- *1* cup plus 2 Tbsp. coconut
- *54* speckled chocolate eggs

HEAT oven to 325°F.
MIX graham crumbs, 2 Tbsp. sugar and butter; press into the bottoms of 18 paper lined muffin cups.
BEAT cream cheese, vanilla and remaining sugar with mixer until smooth.
ADD eggs, 1 at a time, mixing on low speed after each just until blended. Spoon over crusts.
BAKE 25 to 30 minutes or until centers are almost set. Cool completely. Refrigerate for 2 hours.
TOP each cheesecake with 1 Tbsp. toasted coconut shaped into a nest. Fill each nest with 3 speckled chocolate eggs.



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Everyday Masters

Chef-in-Residence José Andrés, Spanish food visionary of ThinkFoodGroup





Ham-and-Potato Salad

Active **30 min;** Total **50 min**
Serves **6**

1½ lbs. fingerling potatoes

Salt

1 cup mayonnaise

3 hard-cooked large egg yolks, mashed with a fork

1½ Tbsp. minced cornichons

1 Tbsp. minced shallot

1 Tbsp. prepared horseradish

Pinch of cayenne

¼ cup plus ½ Tbsp. extra-virgin olive oil

2½ Tbsp. red wine vinegar

Pepper

One ½-lb. piece of smoked ham, cut into bite-size pieces

½ English cucumber, chopped

4 cups mesclun (2 oz.)

Pickled okra, halved lengthwise, for garnish

1. In a medium saucepan, cover the potatoes with water and bring to a boil. Add a generous pinch of salt and simmer over moderate heat until tender, about 20 minutes. Drain and let cool slightly, then cut in half lengthwise.

2. In a medium bowl, whisk the mayonnaise with the egg yolks, cornichons, shallot, horseradish, cayenne, ¼ cup of the olive oil and 2 tablespoons of the vinegar. Season the dressing with salt and pepper.

3. In a large bowl, toss the potatoes with half of the dressing. Fold in the ham and cucumber and season with salt and pepper. Transfer the salad to plates or a platter.

4. In another bowl, toss the mesclun with the remaining ½ tablespoon each of olive oil and vinegar and season with salt and pepper. Arrange on top of and around the ham-and-potato salad. Garnish with pickled okra and serve, passing additional dressing at the table.

WINE Berry-rich sparkling rosé cava: 2011 Llopart Brut Rosé.

ANDRÉS: MARCUS NILSSON. FORK FROM ANTHROPOLOGIE

Salad of the Month

Tara Duggan

Tara Duggan is the author of the zero-waste cookbook *Root to Stalk Cooking*. @taraduggan

Stir-Fried Snow Peas and Romaine

Total **25 min;** Serves **4 to 6**

- **1 large egg**
- **2 Tbsp. capers, drained**
- **¼ cup canola oil**
- **1 garlic clove, thinly sliced**
- **1 lb. snow peas, trimmed**
- **Kosher salt and pepper**
- **1 head of romaine lettuce (1 lb.), large leaves chopped**
- **1½ Tbsp. fresh lemon juice**

1. In a small saucepan, submerge the egg in water and bring to a full boil. Remove from the heat, cover and let stand for 10 minutes. Drain the egg and cool under cold water. Peel and chop the egg.

2. Meanwhile, pat the capers thoroughly dry with paper towels.

3. In a large skillet, heat 1 tablespoon of the oil. Add the capers and cook over moderate heat, stirring, until they pop and are crispy, about 2 minutes. Using a slotted spoon, transfer the capers to paper towels to drain.

4. In the same skillet, heat 2 tablespoons of the oil. Add the garlic and cook over moderate heat, stirring, until fragrant, 30 seconds. Add the snow peas and season with salt and pepper. Cook until the snow peas are crisp-tender, 2 minutes; transfer to a medium bowl. Add the remaining 1 tablespoon of oil and the romaine to the skillet. Stir-fry just until the lettuce is wilted, 2 minutes. Stir in the lemon juice and snow peas. Season with salt and pepper and toss well. Transfer the salad to plates. Top with the chopped egg and crispy capers and serve.



Look for this salad on the menu at Chefs Club by Food & Wine, our new Manhattan restaurant. 275 Mulberry St.; chefsclub.com.









Market Math

F&W's Justin Chapple

1
Curried Shrimp Salad

In a bowl, whisk 1/4 cup each **lime juice** and **canola oil** with 2 Tbsp. **green curry paste.** Add 1 lb. cooked **shrimp,** 8 oz. **mixed lettuces,** 1 cup each **cilantro** and **mint,** 1 cup sliced **carrot** and 1/2 cup sliced **red onion**; season with **salt** and toss. Top with **peanuts.**

2
Shrimp Cakes

In a bowl, mix 1 lb. chopped raw **shrimp**, 3/4 cup **panko,** 2 **eggs,** 3 Tbsp. minced **scallions,** 1 tsp. grated **lemon zest,** 3/4 tsp. **smoked paprika,** 1 tsp. **salt** and 1/2 tsp. **pepper.** Form into eight 3/4-inch-thick cakes. In a large skillet, heat 1/4 cup **olive oil.** In batches, cook the shrimp cakes over moderately high heat, turning once, 4 minutes.

3
Shrimp-and-Chorizo Tortas

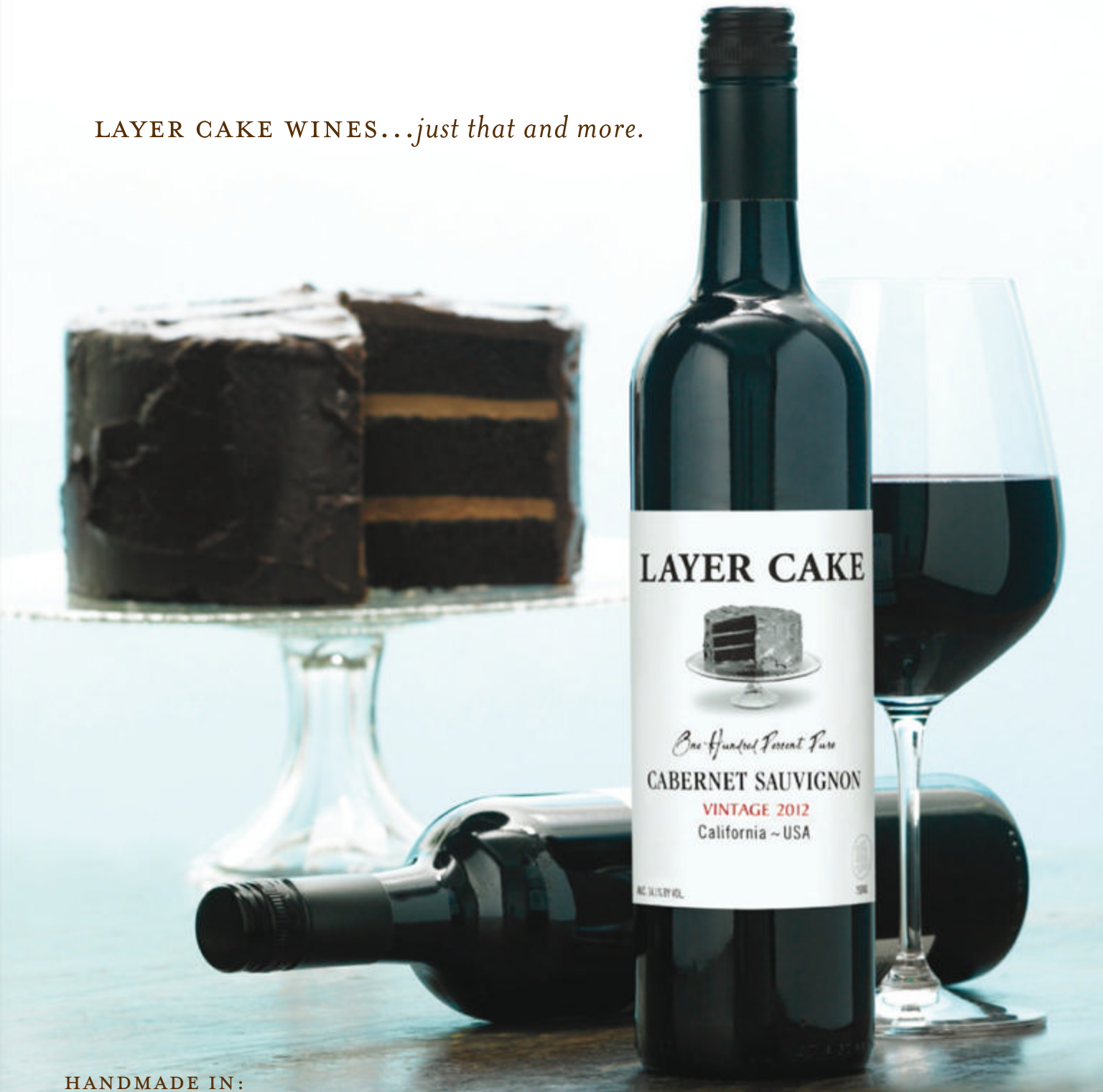
In a large skillet, heat 2 Tbsp. **canola oil.** Add 3/4 lb. raw medium **shrimp,** 1/2 lb. crumbled **fresh chorizo,** 3/4 cup minced **red onion** and 1 minced **garlic clove**; cook over high heat, stirring, until browned, 8 minutes. Stir in 2 Tbsp. each **lime juice** and **water**; season with **salt** and **pepper.** Serve on **toasted rolls.**

4
Angry Shrimp Pasta

In a large saucepan, heat 1/2 cup **olive oil.** Add 1 lb. raw large **shrimp,** 1/2 cup **panko,** 2 tsp. **crushed red pepper,** 2 sliced **garlic cloves** and 1 tsp. grated **lemon zest**. Season with **salt** and **pepper.** Cook over moderately high heat for 6 minutes. Add 1 lb. cooked **spaghettini** with 1 cup of reserved pasta cooking water and simmer for 2 minutes, tossing. Top with **parsley.**

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Cravings

Cheryl and Griffith Day

The Days share their sensational, homey desserts in the new cookbook *Back in the Day Bakery Made with Love.*
backinthedaybakery.com

S'mores Bars with Marshmallow Meringue

Active **50 min;** Total **2 hr**
Makes **12 bars**

CRUST

- **3 cups graham cracker crumbs (12 oz.)**
- **1½ sticks unsalted butter, melted**
- **2 Tbsp. packed light brown sugar**
- **¼ tsp. fine sea salt**

BROWNIE FILLING

- **1 stick cold unsalted butter, cubed**
- **4 oz. unsweetened chocolate, chopped**
- **1¼ cups granulated sugar**
- **2 tsp. pure vanilla extract**
- **¼ tsp. fine sea salt**
- **2 large eggs, at room temperature**
- **½ cup all-purpose flour**

MERINGUE

- **3 large egg whites**
- **¾ cup granulated sugar**
- **½ tsp. pure vanilla extract**
- **¼ tsp. cream of tartar**

1. Make the crust Preheat the oven to 350°. Line a 9-inch-square baking pan with foil, allowing 2 inches of overhang on two sides. In a medium bowl, using a fork, mix all of the ingredients until evenly moistened. Press the crumbs evenly into the bottom of the prepared pan. Bake for 8 to 10 minutes, just until lightly browned. Let cool completely. Leave the oven on.

2. Make the filling In a heatproof medium bowl set over a saucepan of simmering water, melt the butter with the chocolate over moderate heat, stirring occasionally, until smooth, about 5 minutes. Remove from the heat and whisk in the sugar, vanilla and salt. Whisk in the eggs until smooth, then stir in the flour until just incorporated. Spread the batter evenly over the cooled crust. Bake for about 25 minutes, until the edge is set but the center is still slightly jiggly. Transfer to a rack and let cool completely.

3. Make the meringue Preheat the broiler. In a heatproof medium bowl set over a saucepan of simmering water, whisk the egg whites with the sugar until the whites are warm and the sugar is dissolved, about 3 minutes. Transfer the egg whites to the bowl of a stand mixer fitted with the whisk. Add the vanilla and cream of tartar and beat at medium speed until firm. Increase the speed to high and beat the meringue until stiff and glossy, 5 to 7 minutes.

4. Mound the meringue on top of the filling, swirling it decoratively. Broil the meringue 8 inches from the heat until lightly browned at the tips, about 1 minute. Cut into bars and serve.

MAKE AHEAD The bars can be refrigerated for up to 2 days.

Look for this dessert on the menu at Chefs Club by Food & Wine, our new Manhattan restaurant. 275 Mulberry St.; chefsclub.com.


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PHOTOGRAPHS: TARA FISHER; FOOD STYLIST: AYA NISHIMURA



THE GASTRONAUT FILES

Croissant Class

A rising Washington, DC, baker gives a hands-on lesson for anyone who wants to tackle this iconic French pastry.

Politics aside, Washington, DC's best power breakfasts involve croissants from Frenchie's. Baker Erica Skolnik explains that the key to any good croissant is starting with butter and dough that are the same temperature: "That way, they roll together well but the layers stay separate, which gives the croissants their magical rise. From there, I go in my own direction." For instance, she simplifies the notoriously fussy process by "turning" (rolling out and folding) her butter and dough just two times, not the traditional four. She also makes her croissants bigger than the classic kind. "There are more layers to unravel," she says. "People feel like they're getting something special." *frenchiesdc.com.* –BEN MIMS

Croissants

Active: 1 hr 15 min; Total: 10 hr plus 2 overnight restings; Makes 18

The sponge, a loose mixture of flour, water and yeast, is essential in developing the flavor of these croissants. Also key is using high-fat butter, which adds flavor and ensures that the pastries are light and flaky.

SPONGE

1¼ cups all-purpose flour

⅔ cup water, at room temperature

One ¼-oz. package active dry yeast

DOUGH

Extra-virgin olive oil, for greasing

1¾ cups plus 1 Tbsp. whole milk

3 cups all-purpose flour

3 cups bread flour

⅓ cup plus 1 Tbsp. sugar

1½ Tbsp. kosher salt

Two ¼-oz. packages active dry yeast

5 sticks (1¼ lbs.) cold unsalted European-style butter (82 percent butterfat), such as Plugrá

2 large eggs

Prepare the Sponge and Dough

1. Make the sponge In a medium bowl, combine the flour, water and yeast and mix well with a wooden spoon. Cover with plastic wrap and refrigerate overnight.

2. Make the dough Let the sponge stand at room temperature for 30 minutes. Lightly grease a large bowl with olive oil.

3. In a small saucepan, heat the milk until lukewarm. In the bowl of a stand mixer fitted with the dough hook, combine both of the flours with the sugar, salt and yeast. Scrape in the sponge. At low speed, drizzle in the lukewarm milk and mix just until the dough comes together. Let stand for 10 minutes.

4. Knead the dough at low speed until it forms a ball, about 3 minutes. Transfer to the prepared bowl, cover with plastic wrap and let stand at room temperature for 30 minutes. Punch down and refrigerate for 3 hours.

5. Meanwhile, on a sheet of parchment paper, arrange the sticks of butter side by side so they touch. Cover with another sheet of parchment. Using a rolling pin, pound the butter flat and roll out to a 10-by-12-inch rectangle. Refrigerate until ready to use.

6. Remove the butter from the refrigerator and let stand at room temperature for about 10 minutes, until soft and pliable—the butter should yield gently when you press it with your finger and hold the indent, like a ripe avocado. On a lightly floured surface, using a lightly floured rolling pin, roll out the dough to a 12-by-28-inch rectangle. If the dough springs back, cover it with a kitchen towel and let rest for 5 minutes before rolling. Arrange the butter in the center of the dough so the short sides are parallel. Fold over the 2 short sides of the dough so they meet in the center; pinch together to seal. Pinch the long sides of the dough together to completely seal in the butter. Turn the dough so that a long side is facing you and roll out to a 12-by-28-inch rectangle. Starting from the bottom, fold the dough into thirds like a letter. Brush off any excess flour and wrap the dough in plastic. Chill until firm but pliable, about 1 hour.

7. Arrange the dough on a lightly floured surface with a short side facing you. Using a lightly floured rolling pin, roll out the dough to a 12-by-28-inch rectangle. Fold into thirds like a letter, wrap in plastic and freeze overnight. Before baking, let thaw in the refrigerator until semi-firm and pliable, about 3 hours.

Prep the Dough



1

ADD WARM MILK and the yeasty "sponge" with the rest of the ingredients to make an elastic dough.



2

SHAPE THE BUTTER by pounding it flat, then rolling it into a rectangle between sheets of parchment paper.



3

FOLD THE DOUGH over the rectangle of butter; pinch the seams together to form a sealed package.

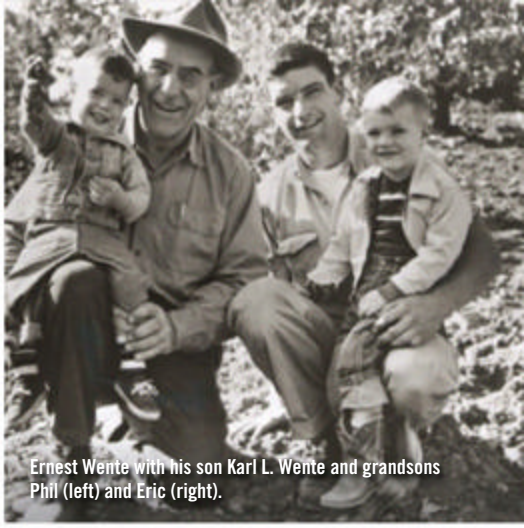


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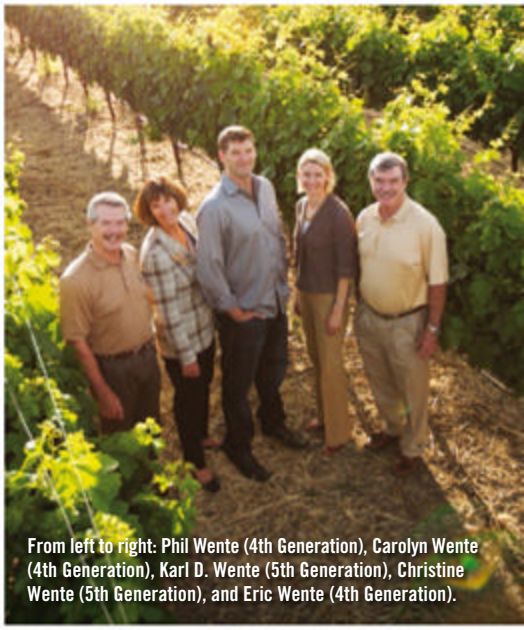
DO THE FIRST TURN Roll out the dough into a large rectangle, then fold into thirds like a letter.

THE FIRST FAMILY OF CHARDONNAY

The Wente family has a rich and lasting connection with Chardonnay that started long before the varietal became America's most popular white wine.



Ernest Wente with his son Karl L. Wente and grandsons Phil (left) and Eric (right).



From left to right: Phil Wente (4th Generation), Carolyn Wente (4th Generation), Karl D. Wente (5th Generation), Christine Wente (5th Generation), and Eric Wente (4th Generation).

In fact, it was a simple dinner among friends in 1948 that helps tell the story of the most important lineage of grapevines in California wine—the Wente Clone.

But the real story began in 1912. Second Generation Winegrower Ernest Wente graduated from UC Davis and brought cuttings from Montpellier, France, to the Livermore Valley vineyards. He also scoured California vineyards and found quality vines in the Gier Vineyard in Pleasanton.

Ernest planted both vines and began something he never stopped doing—tasting, testing, evaluating, picking the healthiest vines, choosing the best flavors. Half a century later, he still roamed Wente's vineyards with the same passion. "He worked at it relentlessly," says Eric Wente, Ernest's grandson. "He had a lifelong love for it."

California's early wine industry was small. Word spread quickly about Wente's Chardonnay. In 1936, Wente was the first American winery to put the varietal name Chardonnay on its label. By the 1950s and '60s, cornerstone California wineries adopted the Wente Clone and it became UC Davis' recommended Chardonnay vine.

In 1960, France's renowned Michelin Guide called Wente Chardonnay America's best white wine, equal to the great whites of Burgundy. In 1976, thanks in part to the Wente Clone, the Judgment of Paris further proved that California Chardonnay belonged on the world stage.

The industry now refers to the Wente Family as California's First Family of Chardonnay. The four distinct styles of Chardonnay include the crisp, unoaked Eric's Small Lot, a medium-bodied Morning Fog, the richer California style Riva Ranch and the club exclusive Nth Degree, a wine that is highly regarded among consumers and critics throughout the country.

And that 1948 dinner? It shows how the Wente Clone first spread. Fred and Eleanor McCrea from Stony Hill in Napa visited the Wente home for a casual meal. "Later they went into the vineyard," Eric says. "My grandfather and uncle Herman Wente said, 'Here it is. Help yourself.'"

Wente Vineyards offers four distinctive styles of Chardonnay. From Left to Right: The Nth Degree, Eric's Chardonnay Small Lot, Riva Ranch Chardonnay Single Vineyard, and Morning Fog Chardonnay Estate Grown.



FOR MORE INFORMATION, VISIT WENTEVINEYARDS.COM.

WENTE VINEYARDS

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Shape the Croissants

8. Line 3 baking sheets with parchment paper. On a lightly floured surface, using a lightly floured rolling pin, roll out the layered dough to a 13-by-36-inch rectangle. Using a pizza cutter or sharp knife, cut the dough crosswise to form nine 13-by-4-inch strips. Halve each strip lengthwise on the diagonal to make 18 long triangles. Starting at the shortest side, roll each triangle into a crescent shape. Arrange the croissants on the prepared sheets, tip side down and spaced 3 inches apart. Cover loosely with plastic wrap and let rise at room temperature until doubled in size, 1 to 2 hours.

9. Preheat the oven to 400°. In a small bowl, beat the eggs with 1 tablespoon of water. Brush the croissants with the egg wash and bake until deep golden brown and crisp, 20 to 23 minutes. Transfer the croissants to a rack to cool.

MAKE AHEAD The baked croissants can be frozen for 1 month. Reheat in a 350° oven until warm and crisp.

Croissant-Shaping Tutorial



1

CUT THE DOUGH Roll out the layered dough; cut into thick strips, then cut in half diagonally to make long triangles.



2

FORM THE CROISSANTS Starting at the short end of each triangle, roll the dough into a crescent shape.



3

GLAZE WITH AN EGG WASH For a shiny, burnished look, brush with a mixture of egg and water just before baking.



4

SERVE THE CROISSANTS Once out of the oven, let the croissants cool for 10 minutes, then enjoy with butter and jam.

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Burgundy Without Bitterness

GREAT BURGUNDY IS BECOMING IMPOSSIBLY EXPENSIVE AND ELUSIVE. F&W'S **RAY ISLE** TELLS HOW TO OUTSMART THE COLLECTORS AND FIND BOTTLES THAT DELIVER PLEASURE INSTEAD OF PAIN.



Harvest in 1961. They're smiling in relief, because 1960 was terrible.

PHOTOGRAPH: KEYSTONE-FRANCE/GAMMA-KEYSTONE VIA GETTY IMAGES

SOMETIMES, WHEN I THINK ABOUT Burgundy and my love for this wonderful and frustrating wine, I'm tempted to do one of those pro and con charts—the kind that high school students in difficult relationships sometimes sketch out in notebooks while weeping. Pro: There are still some good Burgundy values out there. Con: The Burgundies I love cost a fortune these days. Pro: When Burgundy is good, it's *so* good. Con: When Burgundy is bad, it's just depressing.

Burgundy is like that—it has the mysterious ability to provoke an emotional response. Many great wines make you think, taste, enjoy; Burgundy also makes you feel. At its best, it has a seductive quality—its aromas and flavors change in the glass more fluidly than other wines'. It also tells you secrets about itself: In Burgundy, Pinot Noir reflects the place it comes from more transparently than it does anywhere else; Chardonnay, the grape of white Burgundy, does the same.

Unfortunately, Burgundy also loves to betray you. This is the wine that whispers promises to you in bed and then moves to L.A. the next day with a model (male, female—take your pick). Even simple Burgundy can be delightful, full of crisp red fruit, light yet intensely flavorful all at once. But I've opened more bottles of Burgundy that I was deeply looking forward to, only to have them be drab, or weedy, or just not worth what I paid for them, than I have of any other wine. And yet, I keep coming back.

Lately, Burgundy lovers like me have been experiencing a particularly tough time, as prices keep rising while availability keeps thinning. One culprit is the weather. Burgundy, located in north-central France, has the definition of a capricious climate. For every year with ideal harvest conditions, there seem to be two or three plagued by frost, hail or torrential rain.

The most recent four vintages have been exceptionally difficult. Violent hailstorms in the Côte de Beaune were catastrophically destructive. In 2014, some winemakers lost more than 90 percent of their crop, and many lost 30 to 40 percent. Blair Pethel of Domaine Dublère recalls: "If you tried to go out into it, you'd certainly end up in a hospital—it smashed car windshields. In 2013, it hailed like that for half

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an hour. In 2014, the storm was shorter, but it was like someone turned a machine gun on."

Areas not hit by hail had other problems. Cold, wet spring weather in 2010 and 2013, for instance, resulted in meager harvests of grapes. Erwan Faiveley of Domaine Faiveley says: "If you take the four vintages from 2010 to 2013, Burgundy produced roughly the same amount of wine it usually does in three. They were very challenging years for everyone."

At the same time, demand around the world for Burgundy has risen enormously. At the high end, starting around 2005, a string of impressive vintages and a growing awareness that top Burgundies were far scarcer than top Bordeaux drew wealthy collectors; plus, the region as a whole has become ever more beloved by sommeliers, whose wine lists influence diners around the world. "Just in the past few years, I've started selling wine in Thailand, Korea, Indonesia," says Olivier Leflaive in Puligny-Montrachet. "I have demand in Ukraine, in Poland, in Estonia. These are all new countries. And they want the wine even if the price goes up."

That problem is acute with the region's most legendary wines, which have become record-breakingly expensive. Last October, a collection of older vintages of Domaine de la Romanée-Conti sold at an auction in Hong Kong for roughly $14,000 a bottle—that's the equivalent of $2,800 *per glass*. Six magnums of Henri Jayer 1990 Cros-Parantoux sold at the same auction for almost $25,000 each. A magnum is the same as two regular bottles, so I suppose you could consider that a kind of demented two-for-one special, but still.

Thankfully, the fact that rich lunatics will pay the same amount for a glass of DRC as the average person in Pakistan makes in a year doesn't mean that all Burgundy is priced similarly (whether it means you should be appalled is another question). DRC has always been extremely expensive. The trouble is that prices at many of Burgundy's other top domaines, wines that were relatively affordable 10 years ago, have shot up, too. Jeremy Noye of New York City's Morrell & Company says, "There are 20 or so producers that everyone wants desperately to have on their wine list or in their cellar," citing names like Roumier, Rousseau, Ponsot and Dujac. "The problem is that as the prices of those wines go up, they pull the whole region up, too." (In a Morrell catalog from 2004, Roumier's Bonnes-Mares Grand Cru sold for $110. The current vintage runs about $3,500.)

Finding those wines can be tough as well. I love Coche-Dury's gorgeous Meursaults, but when I asked David Keck, the wine director of Camerata wine bar in Houston, what would happen if he asked the importer for some Coche, he laughed and said, "Well, the response—if I was lucky—would be, 'Outstanding! We'd love to sell you a couple of bottles of Coche-Dury. But we'll need you to buy a pallet of this other wine, too.'" A pallet equals 56 cases; in other words, if Keck won't also purchase a massive amount of less expensive wine, he can kiss the Coche good-bye.

This brings up the question: Amid the hail and the rot and the tiny amounts of wine, the seemingly ever-diminishing numbers of bottles to be had and the spiraling prices, what's a Burgundy lover to do?

First, don't call it off with Burgundy (even if your shrink seems to think you should). And second, don't despair. Instead, consider the following:

Forget the top 20 names. Let millionaire collectors have them. There are more than 3,900 other estates making wine in Burgundy, and far more than 20 of them make wonderful, collectible wines (I mean wines that will benefit from being put in a cellar over the years; if your goal is to turn a profit on the auction market, that's a different story). "Take Meursault," says Noye. "People look at Coche and Roulot, but there are other great producers. Arnaud Ente is wonderful; Henri Germain makes great wines. People get caught up looking for the most famous names."

It is true that most Burgundies are more expensive than they used to be. At the same time, good village-level Burgundies, especially from somewhat overlooked locations like Savigny-lès-Beaune, Pernand-Vergelesses and Mercurey, can be had for around the same price as good Russian River Valley Pinot Noir from Sonoma (about $45, let's say). For premier crus, look to up-and-coming producers like Domaine Dublère; its lovely 2011 Beaune Premier Cru Les Blanches Fleurs is a steal at $50 or so. Also, thanks to the recent skimpy vintages, many producers are releasing older wines from their cellars. Keck says: "I recently bought some '07 Bourgogne Blanc from Albert Grivault. It's drinking spectacularly. I had it on my list for $45."

Finally, in one of the kinks that makes Burgundy so perverse and so fascinating, while recent vintages were both tiny and troubled, they were also—particularly 2010 and 2012—superb. Finding the specific bottle or sleeper value you want may take some doing, but as they say: Good relationships always require a little work.

5 Great Burgundies to Buy

2012 Vincent & Sophie Morey Santenay Rouge Premier Cru Les Gravières ($42)

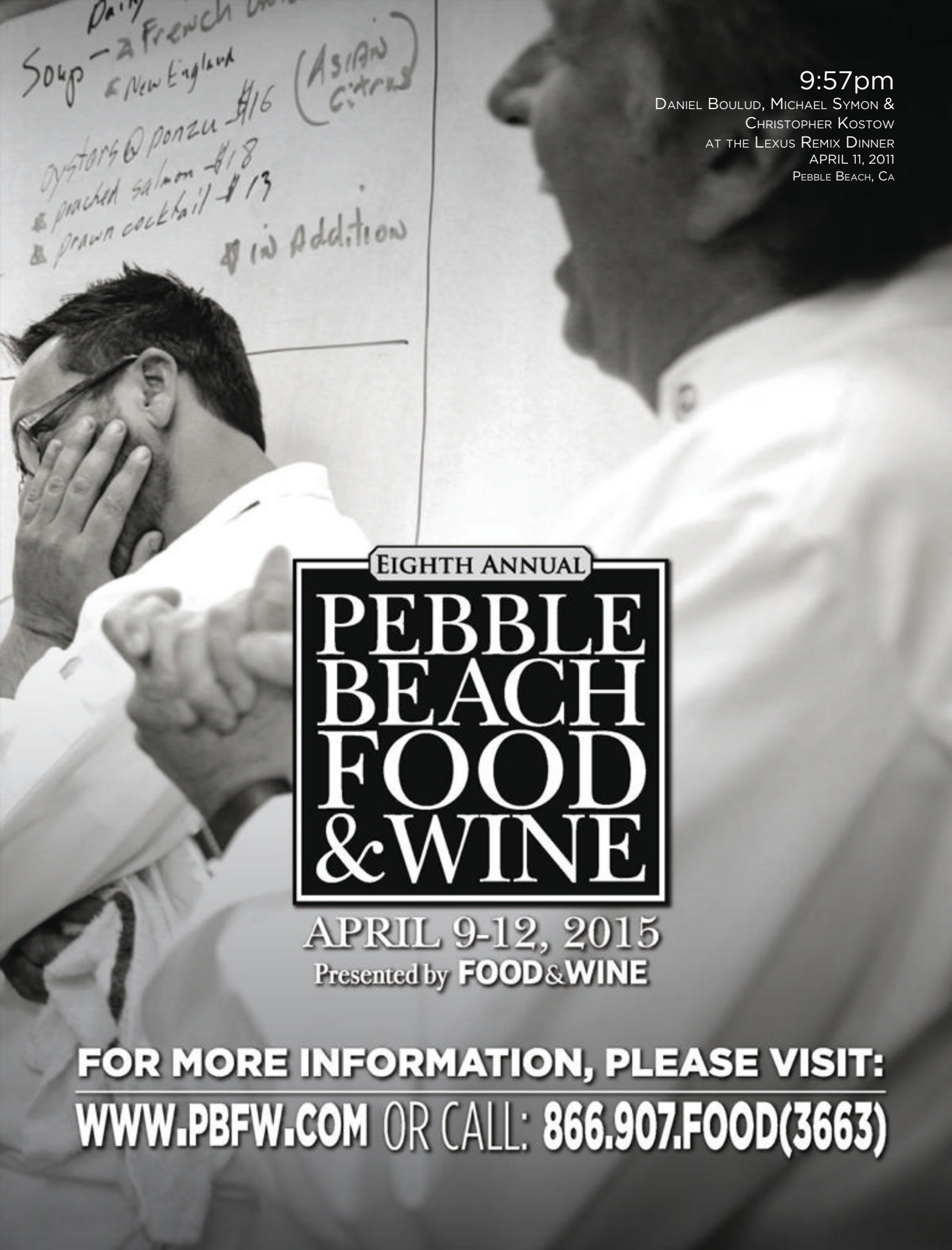
2012 Domaine Faiveley Mercurey Rouge La Framboisière ($44)

2011 Domaine Dublère Beaune Premier Cru Les Blanches Fleurs ($49)

2011 Olivier Leflaive Saint-Aubin Premier Cru Sentier du Clou ($51)

2011 Taupenot-Merme Chambolle-Musigny Premier Cru La Combe d'Orveau ($124)


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The State of Cabernet

EVERYONE KNOWS NAPA VALLEY MAKES GREAT CABERNET SAUVIGNON. BUT NOW EXCITING CABS ARE ARRIVING FROM THE "OTHER" CALIFORNIA, LIKE SANTA BARBARA'S HAPPY CANYON REGION AND LAKE COUNTY'S OBSIDIAN-STREWN HILLS.

BY **RAY ISLE**



At a Santa Barbara tasting room called The Valley Project, visitors sample wines from every appellation in the county (thevalleyprojectwines.com).

GET STARTED

2012 Firestone Vineyard Cabernet Sauvignon ($22) Santa Barbara's first estate winery is located in the Santa Ynez Valley, where cool nights give Cabernet ideal focus.

GET SERIOUS

2010 Star Lane Cabernet Sauvignon ($46) Happy Canyon, which produced this polished red, was known as a source for good moonshine during Prohibition–hence the name.

GO DEEP

2012 Grassini Vineyard Cabernet Sauvignon ($65) Grassini's Happy Canyon winery is remote, but it has a Santa Barbara tasting room, where this complex Cabernet is poured.

Santa Barbara County

UNTIL THE LATE 1960s, THE COUNTY'S MOST FAMOUS CROPS WERE CHICKPEAS AND LIMA BEANS.

SANTA BARBARA COUNTY IS **BIGGER** THAN NAPA AND SONOMA COMBINED.

POP STAR KATY PERRY WAS BORN IN SANTA BARBARA. UNFORTUNATELY, SHE APPARENTLY PREFERS PINOT GRIGIO TO CABERNET.

CABERNET IN THE LAND OF *SIDEWAYS*. Santa Barbara made its name with Pinot Noir, but don't ignore this Central Coast region's structured Cabernets. The best tend to come from two new appellations, Ballard Canyon and Happy Canyon, in the warmer inland parts of the county.

THOMAS J. STORY/SUNSET PUBLISHING

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Sonoma County

SONOMA COUNTY HAS MORE SOIL TYPES THAN ALL OF FRANCE.

SONOMA'S FIRST WINERY WAS FOUNDED IN 1857 BY AGOSTON HARASZTHY, A HUNGARIAN COUNT.

WE'RE NO. 2, WE TRY HARDER. Sonoma County is sometimes overshadowed by neighboring Cabernet superstar Napa Valley, yet some of the state's best Cabernets are made here. Sonoma is big, with more than a million acres of land, so finding the best Cabernet requires seeking out the warmer sub-appellations where it thrives. (Typically, those are inland, out of reach of the cold Pacific fog.) The wines tend to be less voluptuous than their Napa counterparts, with a lively acidity that makes them especially versatile with food.



CAB + BIRD?

2012 Divining Rod Alexander Valley Cabernet Sauvignon ($18) Cabernet is great with steak–including ostrich steak–but any red meat will make a fine match.

Mapping Sonoma Cabernet

KNIGHTS VALLEY

Sonoma's warmest subregion was a private hunting preserve back in the 1800s. Cabernets here are rich and luscious.
2012 Beringer Knights Valley Cabernet Sauvignon ($32)

ALEXANDER VALLEY

Wappo Indians called this region Unutsawaholmanoma, or Toyon Bush Berry Place. Look for fruity, direct Cabernets.
2012 Rodney Strong Estate Cabernet Sauvignon ($28)

SONOMA MOUNTAIN

Go up in altitude, and the weather cools down. Add thin, volcanic soil, and the result is structured, long-aging Cabernets.
2013 Laurel Glen Counterpoint ($40)



EAT/DRINK

2013 Buena Vista Sonoma Cabernet ($14) Pair the grilled lamb with a richly fruity Sonoma Cabernet. This one is from the area's oldest winery.

Grilled Butterflied Leg of Lamb with Ancho-Huckleberry Sauce

Active **45 min;** Total **1 hr 15 min**
Serves **4**

This dish from Ari Weiswasser, chef-owner of Glen Ellen Star in Sonoma, is all about the sauce: It has just the right amounts of heat, spice and sweetness to highlight the pure lamb flavor of the simply grilled cut.

- **2 oz. ancho chiles, stemmed and seeded**
- **Boiling water**
- **1 Tbsp. extra-virgin olive oil**
- **¼ cup minced Spanish onion**
- **2 garlic cloves, minced**
- **Salt**
- **⅛ tsp. ground cumin**
- **⅛ tsp. cinnamon**
- **⅛ tsp. ground cloves**
- **⅛ tsp. ground allspice**
- **⅛ tsp. ground oregano**
- **2 Tbsp. toasted sesame seeds**
- **2 Tbsp. plain dry breadcrumbs**
- **½ oz. unsweetened chocolate, finely chopped**
- **1 Tbsp. sugar**
- **¼ cup crushed tomatoes**
- **¼ cup chicken stock**
- **⅓ cup huckleberry or currant jam**
- **1 Tbsp. aged balsamic vinegar**
- **One 2-lb. butterflied leg of lamb**
- **Canola oil, for brushing**
- **Pepper**

1. In a heatproof bowl, cover the chiles with boiling water and let stand until softened, 20 minutes. Drain the chiles, reserving ½ cup of the soaking liquid. In a blender, puree the chiles with the reserved soaking liquid until smooth. Strain the puree through a fine sieve.

2. In a medium saucepan, heat the olive oil. Add the onion, garlic and a pinch of salt and cook over moderately high heat, stirring occasionally, until the onion is softened, about 4 minutes. Add the cumin, cinnamon, cloves, allspice and oregano and cook, stirring, until fragrant, about 1 minute. Stir in the chile puree, sesame seeds, breadcrumbs, chocolate and sugar and bring to a boil. Stir in the tomatoes, chicken stock, jam and vinegar and bring just to a simmer. Season the sauce with salt and keep warm.

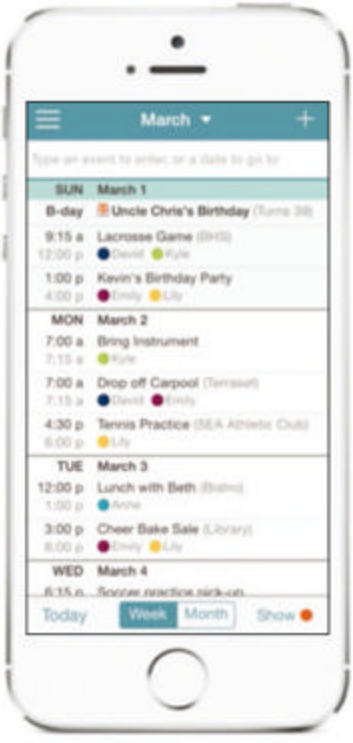
3. Light a grill or preheat a grill pan. Brush the lamb with canola oil and season generously with salt and pepper. Grill over high heat, turning once, until lightly charred, about 5 minutes. Reduce the heat to moderate and grill until an instant-read thermometer inserted in the thickest part of the meat registers 135° for medium-rare or 140° for medium, about 20 minutes total. Transfer the lamb to a carving board and let rest for 10 minutes. Carve across the grain and serve with the warm ancho-huckleberry sauce.

MAKE AHEAD The sauce can be refrigerated for up to 1 week.

LAMB: CON POULOS; FOOD STYLIST: SIMON ANDREWS; PROP STYLIST: PAIGE HICKS

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Lake County

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RANK OF CABERNET SAUVIGNON AMONG WINE GRAPES GROWN HERE:

#1

RED SOIL, RED WINE. Up until a few years ago, Lake County's main claim to fame was bass fishing on Clear Lake, which ESPN once named the second-greatest bass-fishing lake in the country (Lake Amistad in Texas beat it out). But, more important for wine lovers, the extinct volcanoes that ring the lake offer iron-rich soil that is ideal for Cabernet. Lake County Cabernets, especially from the Red Hills and High Valley appellations, tend to be concentrated, often with a distinct mineral edge.



DEAD VOLCANOES MEAN GOOD WINE

Iron-rich, volcanic soils help give wines minerality and good natural acidity.

ROCK OUT

Rocky soils, like those at Obsidian Ridge, drain rapidly, keeping vine yields low. That helps intensify flavor.

SOIL SISTERS

Other volcanic wine regions include Etna in Sicily, Santorini in Greece and Atlas Peak in California.

GET STARTED

2012 CAM Collection Lake County Cabernet Sauvignon ($18) Cabernet this good made from low-yielding, 40-year-old vines would normally run twice this price.

GET SERIOUS

2012 Shannon Ridge Home Ranch Cabernet Sauvignon ($30) A flock of 1,100 sheep help crop weeds from the vineyards that produce this lightly toasty Cabernet.

GO DEEP

2011 Obsidian Ridge Half Mile ($60) A ringer for a $100 Napa wine, this rich red comes from a vineyard strewn with obsidian pieces ranging in size from pebbles to boulders.

THIRSTY FOR MORE?
For more terrific Cabernets from these regions, visit foodandwine.com/cabernet.



Guillaume Fabre of Clos Solène makes some of Paso's best Cabernets (clossolene.com).

Paso Robles

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SOLAR POWER. Paso Robles is famous as a source for big, bold, rich Zinfandels, wines supercharged by the region's seemingly inexhaustible warmth and sunlight. But the truth is that Paso Robles, which is located between Monterey and Santa Barbara, inland from the Pacific Coast, has more Cabernet Sauvignon planted than any other wine grape variety. These aren't shy wines: Paso Robles Cabernets exemplify richness, often showing notes of ripe blackberry and plum, soft tannins and plenty of concentration.

GET STARTED

2012 J. Lohr Seven Oaks Paso Robles Cabernet Sauvignon ($17) It's a great introduction to the Paso style—dark, ripe and lush—and, despite the name, it isn't overly oaky either.

GET SERIOUS

2012 Justin Cabernet Sauvignon ($25) Justin Baldwin, a Paso Robles pioneer, started his winery in 1981 with a focus on classically styled, cedary Cabernets like this one.

GO DEEP

2012 Daou Reserve Cabernet Sauvignon ($65) This intense bottling from Lebanese-French brothers Daniel and Georges Daou shows the strengths of the superb 2012 vintage.

OBSIDIAN: HANNAH HENRY; VINEYARD: CHRIS LESCHINSKY

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The Cult of Jura

THE OLD-SCHOOL WINES FROM THIS REGION IN FRANCE ARE SEEMINGLY ON EVERY CUTTING-EDGE WINE LIST.

BY **MEGAN KRIGBAUM**

Jura Mania

Most Americans can't even pronounce Jura (*Joo*-ra), yet its wines have become practically a secret handshake for all the hippest Francophile sommeliers and shop owners. The Jura—which sits between Burgundy and the Swiss Alps—is one of France's more traditional viticultural regions, excelling at natural wines. Its climate is comparable to Burgundy's, meaning that Chardonnay and Pinot Noir grow well there. But the pros are especially fascinated by its more idiosyncratic grapes. White Savagnin is the basis for nutty, sherry-like wines, aged a minimum of six years, called vin jaune. And the red grapes Poulsard and Trousseau create light-bodied wines, somewhat similar to Beaujolais, that are incredibly aromatic and pair tremendously well with food.

Fan Favorite

Jura wine geeks are racing to scoop up as many bottles from Jacques Puffeney as they can find. The venerated natural-wine producer from the Arbois region announced his retirement as of the 2014 vintage; he subsequently leased most of his vineyards to Guillaume D'Angerville, a Burgundy producer. If you see a Puffeney wine at a restaurant like Heirloom Cafe in San Francisco, buy it now.



The Oxygen Effect

For centuries, many winemakers in the Jura have intentionally oxidized their whites: They fill barrels most of the way, but leave some space at the top for air. Some of the Jura's most intriguing Chardonnays and Savagnins are made in this fashion. Aged in barrels for several years, they become deep golden or orange in color and take on flavors of nuts, spice and citrus.

Wines to Try

THE JURA PRODUCES A VERY DIVERSE GROUP OF WINES. HERE, THREE GREAT ONES.

CHARDONNAY

2012 Les Granges Paquenesses La Mamette Chardonnay ($23)

Originally from the south of France, up-and-comer Loreline Laborde was drawn to the Jura by its affordable land and simple lifestyle. Her Chardonnay is outstanding: unmistakably silky and full of citrusy fruit.

SAVAGNIN

2010 Domaine de Montbourgeau l'Etoile Savagnin ($45)

Third-generation winemaker Nicole Deriaux ages this oxidized Savagnin in-barrel for four years. The wine develops toasted-hazelnut and zingy orange-rind notes.

TROUSSEAU

2012 Domaine de la Tournelle Trousseau des Corvées ($37)

Not only do Evelyne and Pascal Clairet make terrific natural wines, like this fragrant, lively berried red, but they also co-own a natural-wine bar, Antidote, in London.

PHOTOGRAPH: VICTOR PRADO; PROP STYLIST: SONIA RENTSCH



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A Sommelier's Rise to the Cellar

CARLTON McCOY GREW UP IN WHAT USED TO BE THE MURDER CAPITAL OF AMERICA; TODAY, HE OVERSEES ONE OF THE COUNTRY'S MOST RAREFIED WINE LISTS. HERE'S HOW HE DID IT—AND THE AGE-WORTHY BOTTLES THAT ARE HIS LIFE'S WORK.

INTERVIEW BY **RAY ISLE**

Q. You grew up in Anacostia, in Washington, DC—a pretty rough neighborhood, and not exactly wine central, right?

A. No, Mad Dog 20/20 is more like the bottle you'd see there. It was a very dangerous place; I'm not going to be shy about that. When I was growing up it was the murder capital of the country.

Q. Going from there to wine director at Aspen, Colorado's Little Nell hotel is a huge transformation. How'd it happen?

A. I know–I look back and I think, You've got to be kidding me. But my grandmother had a small catering company that she ran out of our church. We'd do banquets for, like, 300 people. I'd finish school, and before I could even start my homework I'd have to put in three or four hours in the kitchen. Other kids would say, "I'm going to go play basketball," and I'd say, "OK, I'm going to go home and make deviled eggs for 300 people."

$43 million+

Amount of scholarship money that the Careers Through Culinary Arts Program has awarded to disadvantaged students

Q. How did your friends react?

A. They'd just look at me, like, "You're what?" But to me, "We're going to go throw a ball around" sounded boring. "We're going to peel potatoes," with my family–that was interesting.

Q. Even so, jumping from apprentice deviled egg maker to Master Sommelier is quite a leap.

A. What changed everything for me was C-CAP [the Careers Through Culinary Arts Program]. They host culinary competitions and give cooking school scholarships to inner-city kids. And I won the final. In one year I went from being this troubled kid to winning a full ride to the Culinary Institute of America.

C2 PHOTOGRAPHY









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Q. When did you get into wine?

A. When I met Andy Myers, who was the sommelier at CityZen in Washington, DC. I was waiting tables, and Andy would grab me after service and we'd blind-taste till 3 in the morning. I was learning so much: It was like, game on.

Q. What was the best lesson he taught you?

A. Andy was big into Chenin Blanc. One Tuesday he opened this Coteaux du Layon, and I remember him saying, "This is good, but it's going to be great after three days in the fridge." I thought, Is this guy insane? How could a bottle of wine be better after three days? Three days later he grabbed me and said, "Here, taste this." I didn't even know it was the same wine, and I was like, "Oh, my God—what is this?" It was gorgeous. He'd just stuck a cork in it and chucked it in the fridge. It was the coolest thing.

NUMBER OF TRIPS TO THE CELLAR McCOY MAKES ON A BUSY NIGHT:

40 to 50

Number of flights of stairs for each trip: 4

Q. At The Little Nell, you get a lot of wine collectors as customers. What are they after right now in terms of high-end wines?

A. More northern Rhône wines. That's amazing. Take Monier Perréol, this tiny little producer in Saint-Joseph—I love pouring that by the glass. A few years ago no one would have had a clue what it was. But people want more elegant, more complex wines now.

Q. What about Bordeaux and Burgundy?

A. The market is flooded with old Bordeaux. I mean, do you want a case of '61 Lafite? I can get it for you within two hours. People think old Bordeaux is rare, and it's not. The collectors I see aren't looking for Bordeaux; they want Burgundy, Rhône, Barolo, northern Italian. And Burgundy's great, but look, in a few years the words *reasonably priced* and *Burgundy* won't even fit in the same paragraph anymore.

Q. What are you excited about?

A. Old California Cabernet. I got an offer two weeks ago for 10 cases of old Diamond Creek, for $100 a bottle. These were early-'80s wines, and they're beautiful. You can find even better deals than that. On the auction market, for $50 or $60 a bottle, you can drink really well. Incredible wines, subtle in a way that a lot of Napa Cab isn't right now, already aged, and they're gorgeous.

Q. Master Sommeliers are supposed to be infallible, but have you ever had anything go horribly wrong while you were on the floor?

A. I'm extremely clumsy. I seem put together, but I'm not. And this one big New York collector was in here drinking two bottles of '05 Meursault-Perrières, a Coche-Dury and a Roulot. Together, those wines cost about $1,500. I was running around, it was really hectic, and I poured the wrong wine into the wrong half-full glass.

Q. What did you do? Or, maybe I should ask, what did he do?

A. I could have freaked out, but what I did was I stopped, looked at him and said, "OK, that's now the single most expensive village Meursault ever made." The guy could have totally told me to go screw myself. But he laughed, chucked the glass out and said, "OK, let's start over." It could have been a disaster. But people read off your energy. It's like when a child falls down. If you cry, they cry. But if you laugh, they laugh, too. At least that's what you hope for.

7 collectible bottles

2013 GEORGES DESCOMBES MORGON ($26)
"I've heard there was once a time when cru Beaujolais was more expensive than grand cru Le Chambertin! That won't happen again, but just in case, I'd buy some of this lovely one before prices creep up."

2012 MONIER PERRÉOL SAINT-JOSEPH ($36)
"This is one of those northern Rhône producers where in 10 years I'll be like, 'Holy crap, I used to pour that by the glass and now no one can find it!' Density, elegance, pure Syrah fruit—it's got the whole package. I'm case-stacking as much of it in my own house as I can."

2008 OLIVIER HORIOT EN BARMONT SÈVE ROSÉ CHAMPAGNE ($54)
"Olivier sources his grapes—100 percent Pinot Noir in this case—from a tiny plot in the village of Les Riceys in the Aube, and ferments in oak for richness and sweeter aromatics."

2012 CRISTOM VINEYARDS LOUISE VINEYARD PINOT NOIR ($58)
"Steve Doerner gets overlooked, but, honestly, his wines are delicious. For me, in Oregon, he's numero uno. And 2012 is a spectacular vintage there."

2012 PATRICK PIUZE GRAND CRU BLANCHOTS ($75)
"I'm an absolute Chablis freak, but the prices on superstars like Raveneau or Dauvissat have shot up crazily. Patrick Piuze's wines are affordable and have unmatchable focus, tension and energy."

2002 DISZNÓKÓ 6 PUTTONYOS ($100)
"Every collector would love to walk into his or her cellar and see a wall of Château d'Yquem, but not many can afford that plus their child's education. Tokaji's an excellent alternative. This one has great freshness and vibrancy, and will age almost forever."

1987 BURGESS CELLARS CABERNET SAUVIGNON ($140)
"Napa Valley's Burgess Cellars still has plenty of late-'80s vintages for sale directly from the winery that are drinking beautifully, like this one. It's not inexpensive, but for a great wine that's 28 years old, I think it's a bargain."

ADVERTISEMENT





NEW YORK CITY CHEFS HAVE ACHIEVED THE IMPOSSIBLE: THEY'VE CHALLENGED STUFFY STEREOTYPES AND REINVENTED FRENCH CLASSICS IN A WAY THAT FEELS MODERN AND COMPELLING. HERE, THE BEST RECIPES FROM THE UPSTARTS.

BY Kate Krader
PHOTOGRAPHS BY Con Poulos
HAND LETTERING BY Erik Marinovich

The gooey Camembert (p. 124) at Aldo Sohm Wine Bar bakes in its own box. OPPOSITE: The buttery, creamy pureed potatoes (p. 107) at Dirty French are just as spectacularly indulgent.



FOOD STYLIST: SIMON ANDREWS; STYLE EDITOR: SUZIE MYERS. SPOON FROM ABC CARPET & HOME



Tiles by Ann Sacks.

RECIPE TWIST
Caramelized fennel and leeks update steamed mussels, a bistro classic.

Mussels with Caramelized Fennel and Leeks

Total **1 hr;** Serves **6 to 8**

A simple mussel broth, caramelized vegetables and crème fraîche all pump up the mussels from Shane McBride and Daniel Parilla at Cherche Midi.

MUSSEL BROTH

- **½ lb. mussels, scrubbed and debearded**
- **1 shallot, thinly sliced**
- **4 tarragon sprigs**
- **2 cups dry white wine**
- **¼ cup Pernod**

CARAMELIZED FENNEL AND LEEKS

- **2 Tbsp. unsalted butter**
- **2 fennel bulbs, trimmed and cut into ½-inch dice**
- **2 leeks, light green and white parts only, sliced ½ inch thick**

MUSSELS

- **2 Tbsp. unsalted butter**
- **2 shallots, thinly sliced**
- **5 lbs. mussels, scrubbed and debearded**
- **¼ cup Pernod**
- **¾ cup crème fraîche**
- **Kosher salt**
- **Small tarragon leaves, for garnish**
- **Toasted or grilled baguettes, for serving**

1. Make the mussel broth Combine all of the ingredients in a saucepan. Cover, bring to a simmer and cook until the mussels open, about 3 minutes. Strain the broth and reserve the mussels.

2. Make the caramelized fennel and leeks In a large skillet, melt the butter. Add the fennel and cook over moderately low heat, stirring occasionally, until tender and golden, about 15 minutes. Add the leeks and cook, stirring occasionally, until tender and the fennel is lightly caramelized, about 8 minutes more. Remove from the heat.

3. Prepare the mussels In a pot, melt the butter. Add the shallots and cook over moderate heat until softened, 2 minutes. Add the mussels and Pernod and cook, stirring, for 1 minute. Add the mussel broth and the fennel mixture. Cover and cook until the mussels open, about 5 minutes; using a slotted spoon, transfer the mussels to a large bowl as they open.

4. Bring the broth to a simmer. Whisk in the crème fraîche and season with salt. Add all of the mussels and cook until hot. Transfer the mussels and broth to bowls; garnish with tarragon. Serve with toasted baguettes.

MAKE AHEAD The caramelized fennel mixture can be refrigerated for 2 days.

WINE These mussels are surprisingly rich. Serve them with a full-bodied Chenin Blanc from the Loire Valley, like the 2013 Champalou Vouvray or the 2012 Mosse Anjou Blanc.

Creamy Spinach and Garlic Confit Gratin

Active **45 min;** Total **1 hr 30 min** Serves **6 to 8**

Confited garlic, slowly cooked in oil, flavors the cream sauce for this side dish from Cherche Midi. The spinach is tossed with the cream, then topped with cheesy breadcrumbs before baking.

GARLIC CONFIT

- **4 large garlic cloves, peeled**
- **1 cup canola oil**

CREAM SAUCE

- **2 cups heavy cream**
- **1½ Tbsp. arrowroot**
- **⅛ tsp. freshly grated nutmeg**
- **Kosher salt**

SPINACH

- **Extra-virgin olive oil, for greasing**
- **4 lbs. curly spinach, stemmed**
- **Kosher salt**
- **1 cup fresh breadcrumbs**
- **¼ cup freshly grated Parmigiano-Reggiano cheese**

1. Make the garlic confit In a small saucepan, cover the garlic cloves with water and bring to a boil. Drain and pat dry. Wipe out the saucepan. Add the garlic and canola oil and cook over very low heat until the garlic is softened and golden, about 30 minutes. Drain in a sieve, reserving the oil for another use. Transfer the garlic to a blender.

2. Make the cream sauce In a small bowl, whisk 2 tablespoons of the cream with the arrowroot. In a saucepan, bring the remaining cream to a simmer. Whisk in the arrowroot mixture and cook over moderate heat, whisking, until the cream is thickened, about 2 minutes. Stir in the nutmeg and season with salt. Add the cream sauce to the blender and puree with the garlic until smooth.

3. Make the spinach Preheat the oven to 350°. Lightly oil a 1½-quart baking dish. Working in batches, blanch the spinach in a large pot of salted boiling water just until wilted, 1 minute. Using tongs, transfer to a colander. Squeeze out as much water from the spinach as possible. Using paper towels, blot any excess water. Coarsely chop the spinach and transfer to a large bowl (you should have 6 packed cups). Add the cream sauce and mix well. Season with salt. Spread the spinach in the prepared dish and top with the breadcrumbs and cheese. Bake for about 30 minutes, until the cheese is golden and the sauce is bubbling. Let stand for 10 minutes before serving.

MAKE AHEAD The cream sauce and blanched spinach can be refrigerated separately overnight.

OPPOSITE: MICHAEL TUREK

CHERCHE MIDI



When Keith McNally opened his transportive brasserie Balthazar in 1997, New York became obsessed with casual French food. He describes Cherche Midi as "lighter, less conventional." The menu from Shane McBride and Daniel Parilla goes beyond Balthazar's iconic shellfish tower to include hamachi crudo with yuzu, lobster ravioli with ginger beurre blanc, and steamed mussels with caramelized fennel and leeks.

+ 10 Best Places to Drink French Wine

By Megan Krigbaum

1. BAR BOULUD
The greatest Rhône list in town. *1900 Broadway; barboulud.com.*

2. BÂTARD
An exquisite selection of white Burgundies–which only makes sense given that the restaurant is named for a white wine appellation in Burgundy. *239 W. Broadway; batardtribeca.com.*

3. BUVETTE
A small list that hits all of the best wine regions in France, with bottles mostly under $80, presented in a fantastic little storybook. *42 Grove St.; ilovebuvette.com.*

4. COMPAGNIE DES VINS SURNATURELS
Impressive lineup of under-$100 Burgundies. *249 Centre St.; compagnienyc.com.*

5. ELEVEN MADISON PARK
An astonishing number of bottles from top winemakers in Burgundy–many in magnums–some even served by the glass. *11 Madison Ave.; elevenmadisonpark.com.*

6. LE BERNARDIN
Pages and pages of verticals from the who's who of Bordeaux, Burgundy and the Rhône. *155 W. 51st St.; le-bernardin.com.*

7. PEARL & ASH
Grower Champagnes, wacky bottlings from the Jura and back vintages of Bordeaux that all the cool-kid sommeliers love these days. *220 Bowery; pearlandash.com.*

8. RACINES
Epic collection of the Loire Valley's best organic and biodynamic producers, at an outpost of a beloved Paris wine bar. *94 Chambers St.; racinesny.com.*

9. REYNARD
Phenomenal selection of Beaujolais. *80 Wythe Ave., Brooklyn; reynardnyc.com.*

10. THE TEN BELLS
Esoteric natural wines from regions like the Loire and southwest France, served in the short-stemmed, teensy glasses used at Parisian wine bars. *247 Broome St.; thetenbells.typepad.com.*

NYC's Best New French Food

1. ALDO SOHM WINE BAR
Sommelier Aldo Sohm's spot has playful French dishes from brilliant chef Eric Ripert. *151 W. 51st St.; aldosohmwinebar.com.*

2. CHERCHE MIDI
Keith McNally's more innovative alternative to his legendary bistro Balthazar. *282 Bowery; cherchemidiny.com.*

3. CLAUDETTE
Reconsidered Provençal dishes. *24 Fifth Ave.; claudettenyc.com.*

4. DIRTY FRENCH
An edgy, stylish dining room with food from F&W Best New Chef Rich Torrisi. *180 Ludlow St.; dirtyfrench.com.*

5. ÉLAN
The venerated chef David Waltuck's more casual successor to iconic Chanterelle. *43 E. 20th St.; elannyc.com.*

6. FRENCH LOUIE
A proudly French-American restaurant, with comfort food like crispy chicken with walnut-lentil salad. *320 Atlantic Ave., Brooklyn; frenchlouienyc.com.*

7. LAFAYETTE
F&W Best New Chef Andrew Carmellini's grand café. *380 Lafayette St.; lafayetteny.com.*

8. REBELLE
Chef Daniel Eddy's clever French reinventions; opening this spring. *218 Bowery; rebellenyc.com.*

Steak knife from Provisions by Food52.

CLAUDETTE

It's hard to improve on the timeless dishes of Provence: The bright flavors are so delicious in their simplicity. At the lovely Claudette, chefs Wade Moises and Koren Grieveson tweak traditional dishes just enough—turning a perfect ratatouille, say, into the filling for a tart and adding a mascarpone topping to pistachio cake (p. 126).

Knife from Alder & Co.



Ratatouille Tart

Active **50 min;** Total **4 hr**
Serves **6**

PASTRY

- **1 stick plus 2 Tbsp. unsalted butter, at room temperature**
- **2 Tbsp. whole milk**
- **1 Tbsp. sugar**
- **1 large egg yolk**
- **1¼ cups all-purpose flour**

RATATOUILLE

- **½ cup extra-virgin olive oil**
- **1 small onion, cut into ½-inch dice**
- **1 large Japanese eggplant, quartered lengthwise and sliced ⅓ inch thick**
- **Kosher salt and pepper**
- **2 small red peppers, cut into ¾-inch dice**
- **1 zucchini, quartered lengthwise and sliced ⅓ inch thick**
- **One 8-oz. can crushed tomatoes**
- **2 Tbsp. chopped oregano**
- **1 tsp. red wine vinegar**

1. Make the pastry In a bowl, beat the butter with the milk, sugar and egg yolk until smooth. Add the flour and beat at low speed until the dough starts to come together. Pat the dough into a disk and wrap in plastic. Refrigerate for 1 hour.

2. On a lightly floured surface, using a lightly floured rolling pin, roll out the dough to a 12-inch round. Ease it into a fluted 9-inch tart pan with a removable bottom; trim the overhang. Refrigerate until firm, 1 hour.

3. Preheat the oven to 375°. Line the dough with parchment paper and fill with pie weights. Bake for about 30 minutes, until set. Remove the weights and parchment paper and bake until golden brown, 8 to 10 minutes longer. Transfer the tart shell to a rack and let cool to room temperature, about 1 hour.

4. Meanwhile, make the ratatouille In a large saucepan, heat 2 tablespoons of the olive oil. Add the onion and cook over moderate heat until softened. Add the eggplant and 3 tablespoons of the olive oil, season with salt and pepper and cook, stirring occasionally, until starting to soften, about 3 minutes. Add the red peppers, zucchini and the remaining 3 tablespoons of olive oil and cook until softened, 7 minutes. Stir in the tomatoes and oregano and cook until the vegetables are tender and the sauce is thick, about 20 minutes. Stir in the vinegar. Season with salt and pepper and let cool.

5. Spoon the ratatouille into the tart shell and serve.

MAKE AHEAD The ratatouille can be refrigerated for 2 days. Bring to room temperature before serving.

WINE Morgon, a Beaujolais cru, produces medium-bodied, juicy wines that are fantastic with the tomatoes and eggplant in this tart. Try the 2012 Chamonard Le Clos de Lys or the 2013 Jean-Marc Burgaud Côte du Py.

FRENCH LOUIE

The restaurateurs behind this cozy spot on a major Brooklyn avenue are mindful of Paris's über-bistro L'Ami Louis. The menu covers essential bistro territory with oysters, mussels and a trio of steak frites options. But chef Ryan Angulo creates dishes that are both French and American, as in his Frenchie Salad, an homage to the frisée salad as well as a take on the American steakhouse wedge salad.



Frenchie Salad

Active **30 min;** Total **1 hr**
Serves **4 to 6**

PICKLED MUSTARD SEEDS

- **2 Tbsp. yellow mustard seeds**
- **¼ cup distilled white vinegar**

DRESSING

- **4 oz. cherry tomatoes**
- **¾ cup plus 1 Tbsp. extra-virgin olive oil**
- **1 Tbsp. red wine vinegar**
- **1 Tbsp. Dijon mustard**
- **1 Tbsp. fresh orange juice**
- **Kosher salt and pepper**

SALAD

- **4 slices of thick-cut bacon (4 oz.), cut into 1-inch dice or strips**
- **2 oz. blue cheese, crumbled (⅓ cup)**
- **¼ cup crème fraîche**
- **4 heads of Little Gem or baby romaine lettuce (1 lb.), leaves separated**
- **Kosher salt and pepper**
- **Chopped chives, for garnish**

1. Pickle the mustard seeds In a small saucepan, combine the mustard seeds and vinegar and bring to a boil. Remove the saucepan from the heat and let stand for 1 hour.

2. Make the dressing Preheat the oven to 450°. In a small ovenproof skillet or baking dish, toss the tomatoes with 1 tablespoon of the oil. Roast for 30 minutes, until the tomatoes have popped and are browned in spots. Transfer to a blender. Add the remaining ingredients; puree until smooth.

3. Make the salad In a small skillet, cook the bacon over moderate heat until browned and crisp, 5 to 7 minutes. Transfer to paper towels to drain. In a small bowl, blend the blue cheese with the crème fraîche until smooth. Dollop the mixture onto plates and spread slightly. In a large bowl, toss the lettuce with half of the dressing and season with salt and pepper. Arrange the lettuce on top of the blue cheese mixture. Garnish with the pickled mustard seeds, bacon and chives. Serve the remaining dressing on the side.

MAKE AHEAD The dressing can be refrigerated for 3 days.

WINE Medium-bodied Picpoul de Pinet from the south of France is a great salad wine. Try the 2013 from Julie Benau or the 2013 La Croix Gratiot.



A one-dish meal: supercrispy chicken with lentil salad in a walnut vinaigrette (p. 124).



DIRTY FRENCH

When Rich Torrisi adds dishes to the menu at Dirty French, he "dirtifies" them. "The restaurant reflects the idea behind a dirty martini," says Torrisi. "A classic recipe with a hit of something else, like olive brine, for flavor." He imbues French standards with ingredients from French-influenced countries around the world. For instance, his genius riff on trout meunière (sautéed in butter and lemon) includes sweet-tangy dried apricots from Morocco. The restaurant nods not just to France but also to its funky Lower East Side neighborhood, which had a defining creative moment in the '80s—that explains the pink neon sign and the Madonna-heavy playlist.

The Dirty French dining room is filled with splashes of bright color, like these vibrant Laguiole steak knives.



Fluorescent steak knives available from TableArt.





All the servers at Dirty French wear vintage Air Jordans, an ode to the '80s. "It's a perfect and hilarious touch," says Torrisi.

To add drama to his frisée salad, Torrisi uses Arabian-style skewers, sourced from eBay, to serve the seared giblet garnish.



Pommes Puree

PAGE 99

Active **20 min;** Total **1 hr**
Serves **4 to 6**

- **3 lbs. Yukon Gold potatoes**
- **Kosher salt**
- **3 thyme sprigs**
- **3 garlic cloves, crushed**
- **3 sticks unsalted butter, cut into tablespoons**
- **1 cup heavy cream, warmed**

1. In a saucepan, cover the potatoes with cold water and season generously with salt. Add the thyme and garlic, bring to a simmer and cook until tender, about 40 minutes. Drain well. Let the potatoes cool, then slip off and discard the skins.

2. Using a ricer and working over a large bowl, rice the potatoes with half of the butter. Strain through a fine sieve into a large saucepan, pushing them through with a sturdy rubber spatula. Mix in the remaining butter and the heavy cream. Season with salt.

Wild Mushrooms with Garlic Butter

Total **30 min;** Serves **4**

- **4 Tbsp. unsalted butter, at room temperature**
- **1 garlic clove, minced**
- **2 Tbsp. chopped parsley**
- **1½ lbs. mixed mushrooms, such as hen-of-the-woods and stemmed shiitake, cut into large pieces**
- **¼ cup extra-virgin olive oil**
- **1 tsp. thyme leaves**
- **Kosher salt and pepper**
- **¼ cup chopped mixed herbs, such as chives and tarragon, for garnish**

Preheat the oven to 450°. In a bowl, combine the butter, garlic and parsley. Spread the mushrooms on 2 rimmed baking sheets, toss with the oil and thyme and season with salt and pepper. Roast for about 15 minutes, stirring, until golden and tender. Toss the mushrooms with the garlic butter; season with salt and pepper. Scrape onto a platter, garnish with the herbs and serve warm.

Sesame Trout Meunière with Dried Apricots

Total **40 min;** Serves **4**

- **¾ cup toasted sesame seeds**
- **Four 5-oz. skin-on trout fillets, pinbones removed**
- **6 Tbsp. canola oil**
- **Kosher salt and pepper**
- **1 stick unsalted butter, cut into tablespoons**
- **¼ cup minced shallots**
- **1 garlic clove, minced**
- **2 Tbsp. apricot preserves**
- **2 Tbsp. chopped dried apricots**
- **1 Tbsp. fresh lemon juice**
- **1 tsp. toasted sesame oil**
- **2 Tbsp. chopped parsley**
- **Lemon wedges, for serving**

1. Spread the sesame seeds on a plate. Rub the trout fillets with 2 tablespoons of the canola oil and season with salt and pepper. Coat the flesh side of each fillet with sesame seeds, pressing gently to help them adhere.

2. Preheat the broiler. In a nonstick skillet, heat 2 tablespoons of the canola oil. Place 2 fillets skin side down in the skillet and cook over moderate heat until the skin is crisp and the fish is almost cooked through, 5 minutes. Transfer the fillets skin side down to a rack set over a baking sheet. Wipe out the skillet and cook the remaining 2 fillets in the remaining 2 tablespoons of canola oil. Broil 8 inches from the heat until the seeds are golden and the fish is cooked through, 3 minutes. Transfer to plates.

3. Melt the butter in the skillet. Add the shallots and garlic; cook over moderate heat, stirring, until the butter is golden brown, about 3 minutes. Off the heat, stir in the preserves, dried apricots, lemon juice, sesame oil and parsley. Season with salt and pepper, spoon over the fish and serve with lemon wedges.

WINE Dry Riesling from Alsace tends to have stone fruit flavors that are ideal with this dish. Try the 2012 Marcel Deiss or the 2012 Binner Katzenthal.



At the legendary Chanterelle, David Waltuck specialized in elegant French-American food. In the minimalist dining room at Élan, he's having fun with French classics, spiking terrines, roulades and croquettes with flavors from places like China and Italy.

Oyster Mushroom and Truffle Croquettes

Active **1 hr 15 min;** Total **2 hr**
Makes **18**

- **1 Tbsp. extra-virgin olive oil**
- **1½ tsp. white truffle oil**
- **¾ lb. oyster mushrooms, trimmed and torn into large pieces**
- **Kosher salt and pepper**
- **2 cups whole milk**
- **1 stick unsalted butter**
- **1 cup plus 1 Tbsp. all-purpose flour**
- **¼ cup finely grated Grana Padano cheese**
- **2 large eggs**
- **½ cup plain dry breadcrumbs**
- **Canola oil, for frying**
- **Truffle salt, for sprinkling**
- **Lemon wedges, for serving**

1. In a large skillet, heat the olive oil with 1 teaspoon of the truffle oil. Add the mushrooms, season with salt and pepper and cook over moderate heat, stirring occasionally, until golden and tender, 5 to 7 minutes. Transfer to a plate. Finely chop the mushrooms and transfer to a small bowl. Stir in the remaining ½ teaspoon of truffle oil.

2. In a small saucepan, bring the milk to a simmer. In a medium saucepan, melt the butter. Add ½ cup plus 1 tablespoon of the flour and whisk until smooth. Cook over low heat, whisking frequently, for 5 minutes. While whisking constantly, slowly drizzle in the hot milk. Cook over low heat, whisking frequently, until the béchamel is very thick and smooth, about 20 minutes. Remove from the heat and fold in the mushrooms and cheese. Season with salt and pepper. Transfer the mixture to a bowl and press plastic wrap directly onto the surface. Refrigerate until firm, about 1 hour.

3. Spread the remaining ½ cup of flour in a shallow bowl. In another shallow bowl, whisk the eggs. Spread the breadcrumbs in a third shallow bowl. Roll the mushroom mixture into eighteen 1½-inch balls. Dredge them in the flour, then coat with the egg and dredge in the breadcrumbs. Transfer to a plate.

4. In an enameled medium cast-iron casserole, heat 2 inches of canola oil to 350°. Line a large plate with paper towels. Working in 2 batches, fry the croquettes until golden brown, about 4 minutes. Transfer to the paper towels to drain. Arrange on a platter and sprinkle with truffle salt. Serve with lemon wedges.

MAKE AHEAD The breaded croquettes can be refrigerated for 4 to 6 hours.

WINE Pair these creamy croquettes with a sparkling Crémant de Limoux from France's Languedoc, like one from Domaine Collin or J. Laurens.

CLOCKWISE FROM TOP LEFT: IFTHEDEVILHADMENOPAUSE.COM; MICHAEL TUREK (4)

ON THE COVER

LAFAYETTE

Andrew Carmellini planned on opening a down-and-dirty bistro. Then he saw a vast, high-ceiling space on Lafayette Street and decided to re-create a stylish grand café instead. The menu includes a superb steak frites, topped with tarragon-infused béarnaise butter and served with tangy fries pre-blanched in vinegar. "Sometimes I approach dishes as a diner, not as a chef," Carmellini says. "I tried fancier versions of steak frites but ultimately decided I just wanted a simple piece of beef and fries I could smash into the juices and butter."



Tiles by Ann Sacks.

RECIPE TWIST
At Lafayette, steak is topped with a butter infused with tarragon, shallots and wine—the key flavors in a classic béarnaise sauce.

Strip Steak Frites with Béarnaise Butter

Total **1 hr 15 min plus overnight soaking;** Serves **4**

FRITES

- **4 baking potatoes, peeled**
- **1 gallon water**
- **¼ cup fine sea salt**
- **¼ cup distilled white vinegar**
- **Canola oil, for frying**

BÉARNAISE BUTTER

- **¼ cup minced shallots**
- **¼ cup dry white wine**
- **1½ Tbsp. tarragon vinegar**
- **2 sticks unsalted butter, at room temperature**
- **¼ cup minced tarragon**
- **1 Tbsp. minced parsley**
- **1 Tbsp. minced chervil (optional)**
- **Kosher salt and pepper**

STEAK

- **Four 8-oz. dry-aged New York strip steaks, cut ¾ inch thick, at room temperature**
- **Kosher salt and pepper**
- **2 Tbsp. canola oil**

1. Make the frites Put the peeled potatoes in a bowl of cold water. Slice them lengthwise ¼ inch thick, then cut lengthwise into ¼-inch-thick fries. Rinse in cold water until the water runs clear. Refrigerate overnight in cold water.

2. In a large pot, bring the gallon of water to a boil. Stir in the salt and vinegar. Drain the potatoes and add them to the boiling water. Return to a gentle boil and cook for 3 minutes. Drain the potatoes well, then spread them in a single layer on paper towels. Pat thoroughly dry and let cool.

3. Line 2 baking sheets with paper towels. In a large enameled cast-iron casserole, heat 2 inches of oil to 365°. Working in batches, fry the potatoes for 1 minute, stirring gently so they don't stick together. Using a slotted spoon, transfer the fries to the paper towels to cool.

4. Make the béarnaise butter In a medium saucepan, combine the shallots, wine and vinegar and cook over moderate heat until all of the liquid has evaporated, about 5 minutes. Scrape the shallots into a medium bowl. Add the butter and beat with a handheld mixer until creamy. Fold in the herbs and season with salt and pepper.

5. Make the steaks Season the steaks with salt and pepper. In a large cast-iron skillet, heat the oil. Cook 2 of the steaks over moderately high heat, turning once, until browned and medium-rare, 3 to 4 minutes per side. Transfer to plates. Repeat with the remaining 2 steaks. Let rest for 5 minutes.

6. Meanwhile, heat the oil in the casserole to 400°. In 2 batches, fry the potatoes, stirring occasionally, until golden and crisp, about 2 minutes. Drain briefly on paper towels. Season with salt. Top the steaks with some of the béarnaise butter and serve immediately with the fries and the remaining béarnaise butter.

MAKE AHEAD The béarnaise butter can be refrigerated for 1 week or frozen for 1 month.

WINE Merlot-based Bordeaux from St-Émilion is perfect with steak. Pour the 2011 Château Fonplégade or the 2011 Château-Figeac.

REBELLE

New York City native Daniel Eddy, a veteran of the sensational Paris restaurant Spring, will rethink some of France's most revered dishes at his upcoming Rebelle. "For me, French cuisine is a history lesson," he says. "My task is to make that history relevant now." On his menu: blanquette de veau, transformed into a tartare, and leeks topped with three dressings (in addition to the usual vinaigrette) as well as a sprinkling of leek ash (p. 124).

ALDO SOHM WINE BAR

"Usually when a sommelier opens a restaurant, he or she grabs a sous chef," says Aldo Sohm, wine director at the venerable Le Bernardin. "I got one of the world's great chefs, Eric Ripert, for my wine bar." Ripert, renowned for his brilliant seafood recipes at Le Bernardin, prepares casual French food for the wine bar that allows Sohm to pour more accessible bottles–and more red ones.

Cocotte by Staub.

Chicken Legs Coq au Vin

Active **45 min;** Total **2 hr 15 min**
Serves **4**

- **8 chicken drumsticks (2 lbs.)**
- **Kosher salt and pepper**
- **3 Tbsp. all-purpose flour**
- **2 Tbsp. canola oil**
- **1 slice of bacon, chopped (optional)**
- **½ cup finely chopped carrot**
- **½ cup finely chopped onion**
- **½ cup finely chopped celery**
- **1½ cups chopped mushrooms (3 oz.)**
- **2 garlic cloves, thinly sliced**
- **½ cup brandy**
- **1 Tbsp. tomato paste**
- **1 bottle dry red wine**
- **1 cup chicken stock**
- **2 thyme sprigs, plus chopped thyme for garnish**

1. Season the chicken with salt and pepper and dust all over with 2 tablespoons of the flour. In a large cast-iron casserole, heat the oil. Add the chicken and cook over moderately high heat, turning, until golden, about 5 minutes. Transfer to a plate.

2. Add the bacon to the casserole and cook until crisp, 1 to 2 minutes. Add the carrot, onion, celery, mushrooms and garlic and cook over moderate heat, stirring, until golden, about 5 minutes. Stir in the brandy and cook until reduced by half, 1 minute. Stir in the tomato paste and the remaining 1 tablespoon of flour until incorporated. Add the wine, stock and thyme sprigs; bring to a boil. Return the chicken to the pot and bring to a simmer. Cover and cook over low heat, turning the chicken occasionally, until very tender, about 1½ hours. Transfer the chicken to a plate.

3. Simmer the sauce until thickened and reduced by half, about 10 minutes. Season with salt and pepper and discard the thyme sprigs. Return the chicken to the sauce and heat through. Garnish with chopped thyme and serve.

MAKE AHEAD The coq au vin can be refrigerated for 3 days.

WINE This Burgundian dish is sublime with red Burgundy. Try one from Marsannay, like the deep-berried 2012 from Sylvain Pataille or the fragrant 2012 Les Longeroies from Bruno Clair.

continued on p. 124



Thorisson simmers chicken and mushrooms in white wine for hunter's stew (p. 114). OPPOSITE: **A more delicate dish, her chocolate soufflé (p. 128); she loves it with red Burgundy.**

Oval baking dish and mini cocottes by Staub.

THE YOUNG CHATELAINE OF BORDEAUX

In a quiet village surrounded by legendary vineyards, blogger Mimi Thorisson has transformed the beautiful villa where she lives with her family into an intimate cooking school and pop-up restaurant. Here are seven recipes from her kitchen.

BY GISELA WILLIAMS

PHOTOGRAPHS BY ODDUR THORISSON



When Mimi Thorisson and her photographer husband, Oddur, decided to take a leap of faith four years ago and move from Paris to the Médoc, a remote wine region in Bordeaux, they had no idea what to expect other than access to some very good vineyards. Inspired by the Médoc's abundance of ingredients and rustic recipes, Mimi started a blog called Manger. Almost from the beginning it attracted a huge following, thanks in no small part to her great sense of style (imagine The Pioneer Woman in France wearing Balenciaga dresses and Hunter boots). Only a few months after her first post she was offered a cookbook deal and a TV series.

Mimi was raised in Hong Kong by a Chinese father and a French mother: "I grew up an only child, obsessively searching out the best squid skewers with my father. And in the summers, we'd go to France and I'd spend the whole time in the kitchen cooking with my aunt and grandmother."

For the first few years in the Médoc, the growing Thorisson family (Mimi and Oddur have seven children and more than a dozen terriers) rented a stone farmhouse in the middle of a forest. Then, about a year ago, a friend of a friend showed them a faded but grand L-shaped stone villa built in the 1870s that was once part of a larger château in the quiet village of Saint-Yzans-de-Médoc. Outside was a cobblestone courtyard with a wrought-iron gate; inside, a sweeping staircase, two kitchens and a dozen bedrooms. The owner had left the interiors fairly intact: elaborately patterned wallpaper, patinated red-and-white-tiled floors, carved wooden antique furniture. "I knew it was our fate," Mimi says.

And that was before she learned that the villa had once been owned by a charming woman named Plantia, who in the 1950s ran a small restaurant out of the house, a favorite of the local wine merchants. As Mimi and Oddur renovated the rooms, Mimi came across Plantia's old recipes and photographs. "I'm collecting everything in a box," she says. "I will use it for my second cookbook."

Also fodder for her next book is the experience of opening a small pop-up restaurant on the villa's ground floor. "I will cook the kind of food I love: classic and rustic and seasonal and family-style," Mimi says. That might mean a hunter's stew with chicken and local mushrooms (p. 114), or a bistro-style dish like pan-seared flank steak with buttery shallot–red wine sauce (right). She and Oddur have already started compiling the wine list, which will be small and personal and include many of the winemakers they have befriended, like Jean-Michel Cazes of Château Lynch-Bages. "It won't be purely local wines, though," Mimi says. "There are too many good ones in other parts of France."

Mimi and Oddur are also planning to begin two- to four-day culinary programs in their new villa. "It will all be very organic," she says. "We'll cook and visit châteaus and markets and do wine pairings. Maybe Oddur will teach people a little bit about taking pictures." Starting later this year, some students can stay at the villa in one of the guest bedrooms. The idea of inviting readers into her home was an obvious one for Mimi: "I feel like I know every single one of them. I correspond with a lot of them."

The Thorissons are also making their own wine with the help of Viniv, a custom winemaking operation co-owned by the Cazes family and a French-American named Stephen Bolger. They have already harvested a blend of Merlot and Cabernet Sauvignon grapes and will soon be consulting with enologist Eric Boissenot. "We already know what will be on the label: an illustration of a smooth fox terrier," Mimi says. "And we'll name it after our favorite dog, Humfri. We'll start by producing about 300 bottles. That's just the right amount—one for almost every night of the year."

Gisela Williams is the European correspondent for Food & Wine *and a contributor to the* New York Times, Financial Times *and* Vogue. *She lives with her family in Berlin.*

Flank Steaks with Shallot–Red Wine Sauce

Total **30 min;** Serves **4**

Two 12-oz. flank steaks, about ¾ inch thick

Salt and pepper

5 Tbsp. unsalted butter

1 Tbsp. extra-virgin olive oil

4 large shallots, thinly sliced

¾ cup dry red wine

2 Tbsp. balsamic vinegar

1 tsp. sugar

1. Season the steaks generously with salt and pepper. In a large cast-iron skillet, melt 2 tablespoons of the butter. Add the steaks and cook over high heat, turning once, until medium-rare, 6 minutes total. Transfer to a carving board and let rest for 10 minutes.

2. Meanwhile, in a medium saucepan, melt 2 tablespoons of the butter in the olive oil. Add the shallots and cook over moderate heat, stirring occasionally, until softened and lightly browned, about 8 minutes. Add the red wine, vinegar and sugar and simmer until reduced by half, 3 to 5 minutes. Remove from the heat and whisk in the remaining 1 tablespoon of butter. Season the sauce with salt and pepper.

3. Slice the steaks across the grain and serve with the sauce.

WINE Thorisson likes to pair this dish with a lively Brouilly from Beaujolais, which matches the steak in juiciness and has enough acidity to cut through the fat. Try the 2013 Georges Descombes Brouilly or the 2012 Château Thivin Côte de Brouilly.









Flank steak with shallots and ham-and-cheese tartlets (p. 126) sustain the Thorissons while they work on their villa.











MÉDOC WINES

Mimi Thorisson's villa is surrounded by some of the greatest vineyards in the Médoc, on Bordeaux's Left Bank. Here, wonderful bottlings from five of its subregions.

HAUT-MÉDOC

2010 Château Peyrabon Haut-Médoc ($23)
From a property that straddles Haut-Médoc and Pauillac, this wine has gorgeous, brambly fruit and fairly intense tannins; it will age brilliantly.

MARGAUX

2010 Blason d'Issan ($32)
First planted in the 12th century, Château d'Issan is one of the oldest wine estates in Margaux. Blason d'Issan is its more affordable second label, and it's a little softer and more approachable early on than the top bottling.

SAINT-JULIEN

2010 Château Lalande-Borie ($35) Bruno Borie oversees production at both of his father's properties: Ducru-Beaucaillou (a second-growth site) and this one in Lalande. This fragrant, medium-bodied bottling is one of the more graceful of this vintage.

MOULIS-EN-MÉDOC

2010 Château Poujeaux ($37) Winemaker Stéphane Derenoncourt consults for wineries around the world—from California to Spain—but some of his best work is done in his home, Bordeaux, as evidenced by this powerful and exceptional wine.

SAINT-ESTÈPHE

2010 Château La Peyre ($48)
Dany and René Rabiller use very minimal new oak, which allows all the deep, dark fruit in this wine to stand out.
–MEGAN KRIGBAUM

Hunter's Chicken Stew

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Active **40 min;** Total **1 hr 15 min**
Serves **4**

- **4 Tbsp. unsalted butter**
- **One 4-lb. chicken, cut into 8 pieces**
- **Salt and pepper**
- **All-purpose flour, for dusting**
- **1 large onion, thinly sliced**
- **2 large shallots, sliced**
- **2 large garlic cloves, sliced**
- **¾ cup dry white wine**
- **1 Tbsp. tomato paste**
- **One 15-oz. can diced tomatoes**
- **½ cup chicken stock**
- **½ oz. dried porcini mushrooms, rinsed**
- **2 thyme sprigs**
- **1 bay leaf**
- **½ lb. cremini mushrooms, halved**
- **Chopped parsley, for garnish**

1. In a large enameled cast-iron casserole, melt 2 tablespoons of the butter. Season the chicken with salt and pepper and dust with flour. Add half of the chicken to the casserole and cook over moderately high heat, turning occasionally, until browned all over, about 7 minutes. Transfer to a plate. Repeat with the remaining 2 tablespoons of butter and chicken.

2. Add the onion, shallots, garlic and a generous pinch each of salt and pepper to the casserole and cook over moderately high heat, stirring occasionally, until softened, about 5 minutes. Add the wine and tomato paste and simmer until slightly reduced, 2 minutes. Add the tomatoes, stock, porcini, thyme and bay leaf and bring to a boil. Nestle the chicken in the sauce, cover and simmer over moderately low heat until nearly cooked, about 25 minutes. Stir in the cremini mushrooms and cook, uncovered, until the chicken is cooked through, about 12 minutes. Discard the thyme sprigs and bay leaf. Transfer the stew to plates, garnish with parsley and serve.

SERVE WITH Roasted potatoes.

WINE This rich, earthy stew is spectacular with red Burgundy. Thorisson likes to pour one from Gevrey-Chambertin. Try the 2010 Joseph Faiveley or the 2012 Bouchard.

Pork Tenderloin with Sage, Garlic and Honey

Active **35 min;** Total **1 hr 30 min**
Serves **4**

- **½ tsp. freshly ground nutmeg**
- **One 1½-lb. pork tenderloin, cut in half crosswise and tied (have your butcher do this)**
- **Salt and pepper**
- **3 large garlic cloves, thinly sliced**
- **12 sage leaves**
- **3 Tbsp. unsalted butter**
- **3 Tbsp. extra-virgin olive oil**
- **½ medium onion, thinly sliced**
- **1 small carrot, sliced**
- **2 thyme sprigs**
- **1 bay leaf**
- **½ cup dry white wine**
- **1 cup chicken stock**
- **2 Tbsp. honey**

1. Rub the nutmeg all over the pork and season generously with salt and pepper. Tuck the garlic and sage under the strings and let the pork stand at room temperature for 30 minutes.

2. In a large, deep skillet, melt 2 tablespoons of the butter in the oil. Add the pork and cook over high heat, turning occasionally, until browned all over, about 7 minutes. Transfer to a plate.

3. Pour off all but 2 tablespoons of fat from the skillet. Add the onion, carrot, thyme, bay leaf and a generous pinch each of salt and pepper. Cook over moderately high heat, stirring occasionally, until the vegetables are softened and browned, 3 to 5 minutes. Add the wine and simmer for 1 minute. Add the stock and bring to a boil. Return the pork to the skillet, cover and braise, turning occasionally, until an instant-read thermometer inserted in the pork registers 135°, 13 to 15 minutes. Transfer the pork to a carving board; let rest for 10 minutes.

4. Meanwhile, strain the braising liquid; discard the solids. Return the liquid to the skillet and bring to a simmer. Remove from the heat; whisk in the honey and remaining 1 tablespoon of butter. Season the sauce with salt and pepper.

5. Discard the string. Slice the tenderloin. Serve with the sauce.

WINE This fantastic pork roast was made for Bordeaux. Thorisson recommends 2013 Château Calon-Ségur from Saint-Estèphe. Also try the 2011 Château de Pez.

Garlic Pain Perdu

Total **30 min;** Serves **4**

This classic French toast recipe ("lost bread") is equally delightful made sweet or savory, as here. Serve it for dinner with a green salad.

- **4 large eggs**
- **2 cups milk**
- **3 large garlic cloves, finely grated**
- **1½ tsp. kosher salt**
- **1 tsp. finely chopped thyme**
- **½ tsp. pepper**
- **Eight 1-inch-thick slices of soft white French or Italian bread**
- **Unsalted butter, for brushing**

1. In a large baking dish, beat the eggs with the milk, garlic, salt, thyme and pepper. Add half of the bread and let soak for 5 minutes, turning once.

2. Meanwhile, preheat a cast-iron griddle or skillet over moderately high heat; brush with butter. Remove the bread from the egg mixture, allowing the excess to drip off. Add the soaked bread to the griddle and cook, turning once, until golden and cooked through, 4 minutes. Transfer to a platter; keep warm. Butter the griddle again and repeat with the remaining bread.

WINE Thorisson drinks Chablis, like the crisp but full-bodied 2013 Jean-Paul & Benoît Droin. The 2013 William Fèvre Champs Royaux Chablis would also work.

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"I COOK THE KIND OF FOOD I LOVE: CLASSIC AND RUSTIC AND SEASONAL AND FAMILY-STYLE."



A finishing touch of honey and butter makes for a sweet and savory pork tenderloin.

Cocotte by Staub.



PHOTOGRAPHS BY **JOHN KERNICK**

The Castle of the Dukes of Brittany, on the Loire River in Nantes, serves as a backdrop for a nighttime light installation. *chateaunantes.fr.*

THE MOST FORWARD-THINKING SOMMELIERS IN THE WORLD ARE FIXATED ON THE LOIRE VALLEY IN FRANCE. WINE PRO ALEX HALBERSTADT MAKES A JOURNEY FROM BROOKLYN TO THE RAPIDLY TRANSFORMING CITY OF NANTES, WHERE HE DISCOVERS SENSATIONAL MUSCADET, SERIOUS CHEFS AND SURPRISING ART.

If you are the sort of person who enjoys talking to sommeliers, call one over during your next dinner out and casually mention the Loire Valley. Consider it an experiment. Chances are you will eventually ask to be left alone, because the sommelier will loiter beside your table too long, volunteering trivia about soil types and stories about obscure, curmudgeonly producers. This vast region stretches 500 miles along the Loire River. While it's easy to find a sommelier who's fanatical about the Loire's many wines, especially Vouvray (made from Chenin Blanc) and Chinon (made from Cabernet Franc), just about all of them are smitten with **MUSCADET** (made from Melon de Bourgogne). If there's anything the pros like more than Muscadet—**A WINE AS BRACING AS A SWIM IN A COLD LAKE**—I have not heard of it. One reason is that Muscadet enhances more types of food than just about any beverage devised by man or nature. Sure, you may want an '89 Pomerol with your chateaubriand, but let's be honest: The food most of us eat pairs best with wine that's easy to drink and high in acidity. **MELON DE BOURGOGNE** is not about fruit flavors. Instead, it offers a surprisingly viscous texture and a **STONY AND SALINE FINISH** that winemakers say is the signature of the local soils. While that briny quality helps Muscadet pair famously well with raw oysters, few wines go better with sashimi, falafel, lentil salad, banh mi, onion tart, sauerkraut-and-mushroom pierogies, ceviche and Shanghai soup dumplings. Muscadet also happens to be an **UNBEATABLE VALUE,** underpriced even compared to the eminently affordable wines of the rest of the Loire Valley. To learn more about this beguiling wine, I booked a trip to Nantes, the capital of the Muscadet region, about a two-hour high-speed train ride from Paris. Nantes is having its own big moment as local chefs, leaders of the so-called neo-bistro movement, are transforming the city into a genuinely exciting place to eat, drink and get lost in.



DOMAINE DE LA LOUVETRIE

THE MOST POPULAR WINE at Fort Defiance, the Brooklyn restaurant where I am wine director, is a Muscadet named Amphibolite; we pour it alongside cheese and charcuterie, salads, roast dorade and, of course, oysters. And though our list offers showier, more expensive bottles, most of the time I drink Amphibolite, too. It's grown on a patch of very old vines by Jo Landron, a winemaker with a mustache so large and luxurious that it looks ready to take flight. Along with neighbor Guy Bossard, he's a pioneer of organic farming in Muscadet country and one of the first producers there to showcase wines from specific parcels of land on his estate, Domaine de la Louvetrie. While Amphibolite is crisp and intense, Landron's Le Fief du Breil, with its smoky, flinty aromas, is a bruiser that will drink best in a decade.

BEST
MUSTACHE
IN MUSCADET

JO LANDRON

THE EGG MAN

Jérôme Bretaudeau is the first winemaker in Muscadet to ferment wine in a giant concrete egg.

DOMAINE DE BELLEVUE

JÉRÔME BRETAUDEAU of Domaine de Bellevue is a thirtysomething grizzly of a man who makes a bodacious Muscadet called Gaïa that he ages in a concrete egg as large as he is. The odd shape, he explained to me, creates a vortex that circulates the spent yeasts, lending the wine remarkable body. Bretaudeau farms all of his grapes organically and bottles almost a dozen varieties, many of which end up in Tuscan amphorae and other unusual vessels. His progressive approach epitomizes the new spirit of Muscadet, a welcome break from the recent past, when roughly 80 percent of the region's wineries sold their product in bulk to co-ops and large merchants.

While I was in Nantes, Bretaudeau invited me to join his neighbors for a tasting at his winery, in the village of Gétigné. Toddlers played among the tanks while the grown-ups huddled, glasses in hand, looking pleased and a little tipsy. A blond man in a leather jacket introduced himself as the village sheriff. When he heard I lived in New York, he reassured me that law enforcement in Gétigné was a lot easier.





DOMAINE DE L'ÉCU

THE PHOTOGRAPH AT RIGHT shows two of Muscadet's most fascinating winemakers—Jérôme Bretaudeau and Fred Niger Van Herck—doting on chef Ludovic Pouzelgues of Lulu Rouget. At Domaine de l'Écu, Niger Van Herck's trio of soil-specific Muscadets tend to be round and shy in their youth—the 2011 Orthogneiss is still an infant. Each of the three tastes kindred, as though stressing a different syllable of the same word. Much of the talk in Nantes is about Niger Van Herck's reds, a rarity in Muscadet country. Ange, his singular Pinot Noir, improbably pairs Loire Valley minerality with a ripeness that reminds me of Oregon.



Chef Ludovic Pouzelgues with winemakers Jérôme Bretaudeau (left) and Fred Niger Van Herck.



BUTTERFLY HOUSE

Château de Goulaine, just outside Nantes, has an amazing tropical butterfly aviary that's open to visitors. *chateaudegoulaine.fr.*

THIS PAGE: BUTTERFLY: ISTOCK.COM/ANDIPANTZ; OPPOSITE: LANDRON: ANTOINE DOYAN; MUSTACHE: ISTOCK.COM/YUMMYSUPERSTAR



MUSCADET IS A CLASSIC PAIRING FOR OYSTERS BECAUSE BOTH HAVE A LOVELY BRINY QUALITY.





$14

PRICE FOR DOMAINE DE LA FRUITIÈRE'S EXCEPTIONAL GNEISS DE BEL ABORD

LES CHANTS D'AVRIL

MY FAVORITE MEAL IN NANTES was lunch at Les Chants d'Avril, a "bistronomic" restaurant run by Christophe and Véronique François. Their wine list is deep in well-curated Loire Valley bottles, particularly Muscadet, many from biodynamic producers. The dining room has the look of a '60s bistro, but Christophe's cooking is anything but bistro food. His dishes–like my main course of poached lobster, lemon paste and veal sweetbreads–are prepared with exemplary technique as well as an allegiance to deliciousness that make every course feel like a gift. Former Parisians, Christophe and Véronique also make a line of pepper blends, available at the restaurant; after a hit of Rouge Tomate, their mix of mostly Sichuan and Tasmanian peppercorns, I had the curious impression that my tongue was hallucinating.



NANTES IS THE BIRTHPLACE OF **JULES VERNE,** THE AUTHOR OF *TWENTY THOUSAND LEAGUES UNDER THE SEA.* THE CITY HAS A MUSEUM IN HIS HONOR. *NANTES.FR/JULESVERNE.*

SHRIMP: CON POULOS; FOOD STYLIST: SIMON ANDREWS; STYLE EDITOR: SUZIE MYERS. OCTOPUS: ISTOCK.COM/ILBUSCA



Pan-Fried Shrimp with Lemony Pea Pesto

Total **45 min;** Serves **4**

This pesto, made with fresh young peas, toasted pine nuts and lots of Parmesan, would also be a great dip for crudités.

- **3 Tbsp. pine nuts**
- **½ lb. shelled fresh young peas (2 cups)**
- **¾ cup freshly grated Parmigiano-Reggiano cheese**
- **1 garlic clove, crushed**
- **½ cup plus 1 Tbsp. extra-virgin olive oil**
- **1 Tbsp. plus 1 tsp. fresh lemon juice**
- **Kosher salt and pepper**
- **12 jumbo shrimp (1 lb.), shelled and deveined**
- **4 cups baby arugula (2 oz.)**

1. In a small skillet, toast the pine nuts over low heat, stirring frequently, until golden, about 5 minutes. Transfer to a plate and let cool completely.

2. In a food processor, combine the toasted pine nuts, the peas, cheese, garlic, ¼ cup of the olive oil and 1 tablespoon of the lemon juice and puree until a coarse, thick pesto forms. Season with salt and pepper.

3. In a large nonstick skillet, heat 2 tablespoons of the olive oil. Season the shrimp with salt and pepper. Add half of the shrimp to the skillet and cook over moderately high heat for 3 minutes. Turn the shrimp over, reduce the heat to moderate and cook until golden outside and white throughout, 2 to 3 minutes longer. Repeat with another 2 tablespoons of the olive oil and the remaining shrimp.

4. Toss the arugula with the remaining 1 tablespoon of olive oil and 1 teaspoon of lemon juice; season with salt and pepper. Spread the pea pesto on plates, top with the shrimp and arugula and serve. —*Dominic Quirke*

PICKLES RESTAURANT

PICKLES RESTAURANT, on a leafy side street, is a local winemaker's favorite. Chef Dominic Quirke, an Englishman who came to the Loire via Paris, was drawn by the city's gentler rents, ample greenery and relaxed drivers. It took time for him to find local farmers who raised heritage-breed pigs, organic butternut squash and other excellent ingredients, but he prevailed. On the night I visited, the menu name-checked lamb from Michel Hardy in Sologne, beans from Ferme du Soleil in Orvault, and octopus from Poissonnerie Corbineau in Talensac.

My meal at Pickles turned out to be an education in Muscadet's often overlooked ability to age. The wine's remarkable acidity gives it the structure to improve over many years. Even after a decade, Domaine Pierre Luneau-Papin's majestic 2002 Excelsior was only starting to mature; the 1997 Clos des Briords from Domaine de la Pépière smelled like it had spent a decade in a granite quarry but tasted downright young.



Chef Dominic Quirke of Pickles Restaurant is a leader of the neo-bistro movement in Nantes.



Bowl by Lobmeyr from ABC Carpet & Home.

Strawberry Mousse with Strawberry Salad

Total **30 min plus 1 hr chilling**
Serves **4**

In this amped-up version of strawberries and cream, chef Dominic Quirke makes a mascarpone-enriched mousse to go with his sugar-macerated berries.

STRAWBERRY MOUSSE

- **8 oz. ripe strawberries, hulled and halved**
- **1 Tbsp. powdered unflavored gelatin**
- **2 cups heavy cream**
- **½ cup sugar**
- **2 cups mascarpone**
- **1 vanilla bean, halved lengthwise and seeds scraped**

STRAWBERRY SALAD

- **1 lb. ripe strawberries, hulled and sliced crosswise**
- **2 Tbsp. sugar**
- **2 tsp. finely grated lime zest**

1. Make the mousse In a food processor, puree the strawberries until smooth; you should have 1 cup. Scrape the puree into a bowl.

2. In a small bowl, sprinkle the gelatin over ¼ cup of the cream and let stand for 5 minutes.

3. In a small saucepan, stir ¼ cup of the cream with the sugar over moderate heat until the sugar dissolves. Whisk in the gelatin mixture until dissolved; remove from the heat.

4. In a large bowl, combine the mascarpone and vanilla seeds. Using a handheld elecric mixer, beat the mascarpone at medium speed until thickened, about 3 minutes. With the mixer on, slowly drizzle in the gelatin mixture and beat for 1 minute. Fold in the strawberry puree.

5. In a large bowl, beat the remaining 1½ cups of heavy cream at medium speed until stiff peaks form. Fold the whipped cream into the mousse and spoon into bowls. Refrigerate until well chilled, at least 1 hour.

6. Meanwhile, make the strawberry salad In a medium bowl, toss the strawberries with the sugar and lime zest. Let macerate at room temperature for 20 minutes.

7. Spoon the strawberry salad and juices over the mousse and serve.

MAKE AHEAD The strawberry mousse can be refrigerated overnight.

continued on p. 128

MOUSSE: CON POULOS; FOOD STYLIST: SIMON ANDREWS; STYLE EDITOR: SUZIE MYERS

SUR LIE (SOOR LEE)

THE BEST MUSCADETS ARE AGED "SUR LIE," ON THE YEAST SEDIMENT (LEES) LEFT AFTER FERMENTATION. THE RESULT: EXCEPTIONAL DEPTH OF FLAVOR AND MOUTH-FILLING TEXTURE.

BISCUIT-FACTORY REBIRTH

Anyone who grew up in Europe knows LU biscuits. The company moved out of its original Nantes factory in 1999; the stunning old building now houses Le Lieu Unique, a collection of galleries and performance spaces with a bar, library and café. *www.lelieuunique.com.*



TOP 10 PRODUCERS

CHÉREAU CARRÉ

Bernard Chéreau's almost salty wines come from organically farmed vines, some more than 100 years old. **2013 CHÂTEAU L'OISELINIÈRE DE LA RAMÉE ($14)**

DOMAINE MICHEL BRÉGEON

Since the '70s, Michel Brégeon has been fermenting wines on the lees (spent yeast) for many months, even years, imparting extraordinary depth. **2012 DOMAINE MICHEL BRÉGEON ($18)**

DOMAINE DE BELLEVUE

Jérôme Bretaudeau is hyper-experimental, even working with grapes other than Melon de Bourgogne, like Merlot, and fermenting wine in a concrete egg. **2013 DOMAINE DE BELLEVUE ($16)**

DOMAINE DE LA FRUITIÈRE

The Gneiss de Bel Abord bottling has surprising strawberry notes. Granite soils give it an intense mineral edge. **2013 DOMAINE DE LA FRUITIÈRE GNEISS DE BEL ABORD ($14)**

DOMAINE DE LA PÉPIÈRE

Marc Ollivier makes his flagship Clos des Briords from a single vineyard of 60-year-old vines. **2013 DOMAINE DE LA PÉPIÈRE CLOS DES BRIORDS ($20)**

DOMAINE DE L'ÉCU

Fred Niger Van Herck purchased this estate from Guy Bossard, a biodynamic producer revered for his soil-specific bottlings. Niger Van Herck honors that legacy. **2012 DOMAINE DE L'ÉCU GNEISS ($23)**

DOMAINE PIERRE LUNEAU-PAPIN

Over the past few years, Luneau-Papin has been releasing older vintages (1999, 2001) that show off Muscadet's remarkable ageability. **2013 DOMAINE PIERRE LUNEAU-PAPIN PIERRE DE LA GRANGE ($15)**

MICHEL DELHOMMEAU

Gabbro is a bluish volcanic rock that produces pure, focused wines. Delhommeau is lucky to have 69 acres planted in gabbro. **2012 MICHEL DELHOMMEAU CUVÉE ST VINCENT ($11)**

DOMAINE DE LA LOUVETRIE

A leader in the biodynamics movement in the Loire, Jo Landron produces Muscadets that run the gamut from zippy to deep. **2012 DOMAINE DE LA LOUVETRIE AMPHIBOLITE NATURE ($16)**

DOMAINE CLAUDE BRANGER

Claude Branger and his son Sébastien are working to have their vines certified organic by 2016. **2013 DOMAINE CLAUDE BRANGER LE FILS DES GRAS MOUTONS ($14)**

—MEGAN KRIGBAUM



ABOVE CENTER: **Gwénaëlle Croix, Marc Ollivier and Rémi Branger of Domaine de la Pépière.**



TRAVEL TIPS

LULU ROUGET

Ludovic Pouzelgues's fanciful, intricate dishes have made this the hardest reservation to get in Nantes. *1 rue du Cheval Blanc; 011-33-2-40-47-47-98.*

LES CHANTS D'AVRIL

This innovative restaurant has an exceptional selection of wines from Muscadet and the entire Loire Valley. *2 rue Laënnec; leschantsdavril.fr.*

PICKLES RESTAURANT

Dominic Quirke's seasonal menu is essentially a guide to the best local farmers and ingredients in the Loire. *2 rue du Marais; pickles-restaurant.com.*

L'ATLANTIDE

The Michelin-starred restaurant on top of an office building has prime views of the Loire River. *16 quai Ernest Renaud; restaurant-atlantide.net.*

SURPRENANTES

This company rents Jules Verne–inspired apartments throughout the city. *From $110; surprenantes.com.*



ABOUT 10 MINUTES after I arrived at L'Atlantide, an haute-cuisine stronghold atop an office building, I heard the chime of the elevator, and then a stooped man slowly made his way to the table. Gray-maned and leaning on a knobby cane, legendary winemaker Michel Brégeon looked like he might live inside a magical tree. He seemed amused by our surroundings–he told me he spent his days on a tractor, not eating spider crab from enormous plates. He spoke optimistically about Muscadet's future and new designations for six of the region's top sites, soon to appear on wine labels, which he hopes will provide stricter quality guidelines, leading to better wine. Brégeon had been bottling powerful whites since the '70s. When I asked if he had a favorite, he gave me a wily look, pulled out an unlabeled bottle and said, "This one." The 1995 André-Michel Brégeon Muscadet Reserve tasted as rich and persistent as vintage Champagne. We shared it in near silence, watching the houseboats on the Loire River.

Alex Halberstadt is author of the forthcoming Young Heroes of the Soviet Union, *a family memoir.*

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Camembert Baked in the Box

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Total **20 min;** Serves **4 to 6**

The creamy cheese here bakes in its box to keep it from collapsing. Be sure the Camembert box is stapled, not glued.

One 8-oz. wheel of Camembert, unwrapped

Crackers and apple slices, for serving

Preheat the oven to 375°. Set the box of cheese in a baking dish and bake, uncovered, until just melted, about 15 minutes. Slice off the top rind and serve immediately with crackers and apple slices.

WINE Nothing goes better with an oozy, buttery cheese like Camembert than Champagne. Choose a richer one, like the NV Philipponnat Royale Réserve Brut or the NV Charles Heidsieck Brut Réserve.

Leeks Vinaigrette with Soft-Boiled Eggs and Leek Ash

Total **1 hr;** Serves **4 to 6**

This outstanding salad from chef Daniel Eddy of the upcoming Rebelle in Manhattan features tender leeks with an egg sauce, a parsley puree and a punchy mustard vinaigrette.

9 medium leeks (about 2½ lbs.), white and light green parts only

½ cup plus 2 Tbsp. extra-virgin olive oil

3 Tbsp. plus 1 tsp. Banyuls vinegar or sherry vinegar

¼ cup fresh orange juice

½ tsp. finely grated orange zest

Kosher salt and pepper

4 large eggs

2 Tbsp. minced shallot

1 tsp. finely chopped mint

1 Tbsp. grainy mustard

1 Tbsp. Dijon mustard

1 cup packed parsley leaves

1. Preheat the broiler and set a rack 6 inches from the heat. Cut 1 leek in half lengthwise. Separate the layers and arrange on a foil-lined baking sheet. Broil, turning occasionally, until burnt and crisp, 10 to 15 minutes; transfer the pieces to a plate as they char. Let cool, then crumble the pieces to make the leek ash.

2. Meanwhile, tie the remaining leeks into 2 bundles of 4 with kitchen twine. Cook in a pot of unsalted boiling water until tender, 8 to 10 minutes. Cool the leeks in a bowl of ice water. Discard the twine and pat the leeks dry. Cut into ½-inch rounds and blot dry.

3. In a large bowl, combine 3 tablespoons of the olive oil, 2 tablespoons each of the vinegar and orange juice and the orange zest. Add the leeks and turn to coat; season with salt and pepper.

4. Cook the eggs in boiling water for 6 minutes, then transfer them to a bowl of ice water to cool, about 3 minutes. Peel the eggs and carefully separate the whites from the runny yolks. Chop the egg whites and transfer to a small bowl. Stir in the shallot, mint and 1 teaspoon of the vinegar and season with salt and pepper.

5. In a small bowl, combine the egg yolks with 1 tablespoon of the oil and the remaining 2 tablespoons of orange juice. Season with salt and whisk until smooth. Strain into a small bowl. In another bowl, combine both of the mustards with 2 tablespoons of the oil and the remaining 1 tablespoon of vinegar; season with salt and pepper.

6. In a blender, puree the parsley with the remaining ¼ cup of oil until smooth.

7. Spread some of the mustard vinaigrette, parsley puree and egg yolk sauce on plates. Top with the leeks vinaigrette and the egg whites. Garnish with leek ash and serve.

MAKE AHEAD The leek ash, mustard vinaigrette and parsley puree can refrigerated separately overnight.

Cast-Iron Roast Chicken with Lentils and Walnut Vinaigrette

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Active **45 min;** Total **1 hr;** Serves **4**

Luscious roast chicken from Brooklyn's French Louie is weighted down in a cast-iron skillet so the skin gets extra-crispy.

LENTILS

½ cup walnuts

1 Tbsp. extra-virgin olive oil

1 small red onion, thinly sliced

1 cup black Beluga lentils

1 bay leaf

½ cup balsamic vinegar

3 Tbsp. unsalted butter

1 Tbsp. Dijon mustard

Kosher salt and pepper

CHICKEN

2 Tbsp. extra-virgin olive oil

One 4-lb. chicken, backbone removed, chicken halved

Kosher salt and pepper

1 Tbsp. unsalted butter

WALNUT VINAIGRETTE

¼ cup toasted walnut oil

2 Tbsp. sherry vinegar

1 Tbsp. chopped parsley

Kosher salt and pepper

1. Make the lentils In a medium saucepan, toast the walnuts over moderate heat until lightly golden, about 5 minutes. Chop the nuts and transfer to a small bowl. In the same saucepan, heat the olive oil. Add the onion and cook over moderate heat, stirring occasionally, until golden, about 3 minutes. Add the lentils, bay leaf, balsamic vinegar and 1½ cups of water and bring to a simmer. Cover and cook over low heat for 15 minutes. Uncover and cook, stirring occasionally, until the liquid is absorbed and the lentils are just tender, 15 minutes longer. Stir in the butter and mustard and season with salt and pepper. Keep warm.

2. Meanwhile, make the chicken Preheat the oven to 400°. In a large cast-iron skillet, heat the olive oil. Season the chicken with salt and pepper and set breast side down in the skillet. Cover with foil and another large cast-iron skillet. Cook the chicken over moderate heat until golden, 8 to 10 minutes. Flip the chicken halves and roast in the oven, uncovered, until golden and an instant-read thermometer inserted in the inner thigh registers 165°, about 30 minutes. Transfer the chicken to a cutting board and let rest for 5 minutes. Whisk the butter into the pan juices and season with salt and pepper. Strain the jus and keep warm.

3. Make the vinaigrette In a small bowl, whisk the walnut oil with the sherry vinegar and parsley. Season with salt and pepper.

4. Carve the chicken. Stir the toasted walnuts into the lentils and spoon onto plates. Top with the chicken. Drizzle with the vinaigrette and serve the chicken jus on the side.

MAKE AHEAD The lentils (without the walnuts) can be refrigerated overnight. Rewarm the lentils before serving.

WINE This flavorful bird is tangy, nutty and earthy. Red blends from Côtes du Rhône tackle all of this. Try the 2013 Saint Cosme or the 2013 J.L. Chave Mon Coeur.

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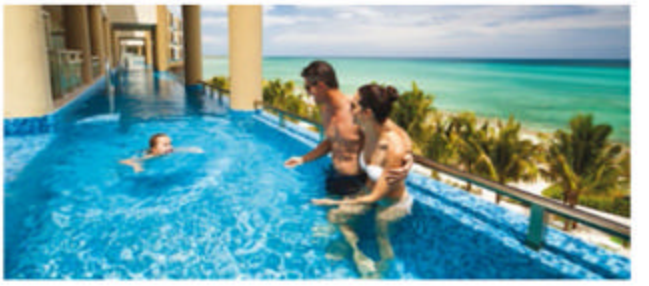


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Pistachio Cake with Orange Cream and Lavender Honey

Active **30 min;** Total **1 hr plus cooling**
Serves **8 to 10**

Koren Grieveson, chef de cuisine at Claudette in Manhattan, adapted this extra-nutty and moist cake from a recipe created by celebrity chef Anne Burrell.

- **1½ sticks unsalted butter, at room temperature, plus more for greasing**
- **1½ cups all-purpose flour, plus more for dusting**
- **1¼ cups unsalted pistachios (7 oz.)**
- **1 tsp. baking powder**
- **¼ tsp. kosher salt**
- **1 cup plus 1 tsp. sugar**
- **½ cup (5 oz.) pistachio paste (see Note)**
- **1 tsp. pure vanilla extract**
- **3 large eggs**
- **½ cup mascarpone**
- **¼ cup sour cream**
- **½ tsp. finely grated orange zest**
- **Chopped candied oranges and lavender honey, for garnish**

1. Preheat the oven to 325°. Butter and flour a 9-inch cake pan. In a food processor, pulse the pistachios until finely chopped. In a medium bowl, whisk the 1½ cups of flour with the baking powder and salt. In a large bowl, combine the 1½ sticks of butter, 1 cup of the sugar, the pistachio paste and vanilla. Using a handheld electric mixer, beat at medium speed until fluffy, about 3 minutes. Beat in the eggs 1 at a time, then beat in the flour mixture at low speed just until incorporated. Fold in 1 cup of the chopped pistachios. Spread the batter in the prepared pan and bake for about 35 minutes, until a cake tester inserted in the center comes out clean. Transfer the cake to a rack to cool completely, about 2 hours.

2. In a small bowl, whisk the mascarpone with the sour cream, the remaining 1 teaspoon of sugar and the orange zest . Cut the pistachio cake into wedges and serve with a big dollop of the orange cream, candied orange and a drizzle of lavender honey. Garnish the slices with the remaining chopped pistachios and serve.

MAKE AHEAD The cake can be stored in an airtight container at room temperature overnight.

NOTE Pistachio paste is available at specialty food and baking supply shops, and from kingarthurflour.com.

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Sole Fillets with Herbed Wine Sauce

Total **45 min;** Serves **4**

- **2 medium tomatoes, cored and scored on the bottoms with an X**
- **3 Tbsp. unsalted butter**
- **2 large shallots, thinly sliced**
- **½ cup dry white wine**
- **⅓ cup fish stock or clam juice**
- **¾ cup heavy cream**
- **⅓ cup mixed chopped herbs, like parsley, basil, chives and chervil**
- **2 Tbsp. dry vermouth**
- **Pinch of freshly grated nutmeg**
- **Salt and pepper**
- **1¼ lbs. sole fillets**
- **Crusty bread, for serving**

1. In a saucepan of boiling water, blanch the tomatoes until the skins just wrinkle, 30 seconds. Drain and cool under running water, then peel and cut into ¼-inch dice.

2. Wipe out the saucepan and melt the butter in it. Add the shallots and cook over moderate heat, stirring, until softened, about 2 minutes. Add the wine and simmer over moderately high heat until reduced by half, about 3 minutes. Add the fish stock and simmer until the liquid is reduced to ½ cup, about 3 minutes. Add the heavy cream and simmer until thickened, about 3 minutes. Stir in the diced tomatoes, herbs, vermouth and nutmeg. Season the sauce with salt and pepper.

3. Preheat the broiler and position the rack 8 inches from the heat. Season the sole lightly with salt and pepper and transfer to a 2-quart flameproof baking dish. Spoon the sauce on top and broil for 8 to 10 minutes, until the sauce is bubbling and the fish is just cooked through. Let stand for 5 minutes before serving with crusty bread.

WINE Citrusy white Bordeaux, usually a blend of Sauvignon Blanc and Sémillon, is superb with fish. With this sole, Thorisson pours the 2012 Château Villa Bel-Air Graves. Also try the 2013 Château Graville-Lacoste.

Ham-and-Cheese Puff Pastry Tart

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Active **40 min;** Total **1 hr 35 min**
Serves **4**

- **3 Tbsp. unsalted butter**
- **1 large shallot, thinly sliced**
- **3 Tbsp. all-purpose flour**
- **1 cup milk**
- **2 tsp. whole-grain mustard**
- **Pinch of freshly grated nutmeg**
- **Salt and pepper**
- **½ lb. all-butter puff pasty, cut in half**
- **2 oz. Comté cheese, shredded (⅔ cup)**
- **½ lb. thinly sliced baked ham**
- **1 large egg yolk mixed with 1 tsp. water**

1. In a medium saucepan, melt the butter. Add the shallot and cook over moderate heat until softened and lightly browned, 3 to 5 minutes. Stir in the flour and cook until bubbling, about 1 minute. Gradually whisk in the milk and bring to a boil, whisking. Cook over moderate heat, whisking frequently, until the sauce is thickened and no floury taste remains, 5 to 7 minutes. Stir in the mustard and nutmeg. Season the béchamel with salt and pepper. Let cool.

2. Line a large rimmed baking sheet with parchment paper. On a lightly floured work surface, roll out each piece of puff pastry to a 10-by-6-inch rectangle. Slide 1 pastry rectangle onto the prepared baking sheet. Spread one-third of the cooled béchamel on the first pastry, leaving a 1-inch border all around. Sprinkle half of the cheese on top and cover with half of the ham. Repeat the layering with another third of the béchamel and the remaining cheese and ham. End with a final layer of béchamel. Cover the tart with the remaining pastry and press all around the edge to seal. Crimp the edge decoratively. Using a paring knife, cut four 1-inch slits in the top of the tart, then brush all over with the egg wash. Refrigerate until chilled, about 20 minutes.

3. Preheat the oven to 450°. Bake the tart for 20 to 25 minutes, until puffed and golden brown. Let cool for 10 minutes before serving.

MAKE AHEAD The recipe can be prepared through Step 2; cover the unbaked tart loosely and refrigerate for up to 6 hours.

WINE Comté, a delicious cow-milk cheese from France's Jura, is great paired with a wine from that region. Pour a Chardonnay, like the 2009 Domaine Rolet Côtes du Jura or the 2010 Domaine des Bodines, both from the Arbois area.

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Double-Chocolate Soufflés

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Total **45 min;** Serves **8**

Thorisson makes her soufflé doubly chocolaty by using bittersweet chocolate with 70 percent or more cocoa, as well as unsweetened cocoa powder.

- **2 Tbsp. unsalted butter, plus more for greasing**
- **½ cup sugar, plus more for dusting**
- **6 oz. bittersweet chocolate (70 percent), finely chopped**
- **¼ tsp. kosher salt**
- **¾ cup plus 2 Tbsp. milk**
- **2 Tbsp. unsweetened cocoa powder**
- **6 large eggs, separated**

1. Preheat the oven to 400°. Grease eight 10-oz. ramekins with butter and dust with sugar, tapping out the excess; set on a rimmed baking sheet.

2. In a large bowl set over a saucepan of simmering water, melt the bittersweet chocolate with the 2 tablespoons of butter and the kosher salt, stirring a few times. In another medium saucepan, bring the milk just to a simmer over moderate heat. Whisk in the cocoa powder, then whisk in the melted chocolate.

3. In a large bowl, beat the egg yolks. Gradually whisk in the chocolate mixture until smooth. In another large bowl, using an electric mixer, beat the egg whites at high speed until medium peaks form, about 2 minutes. Gradually beat in the ½ cup of sugar and continue beating until the whites form stiff peaks, 2 to 3 minutes.

4. Carefully fold the egg whites into the chocolate mixture until no streaks remain. Spoon the soufflé into the prepared ramekins and bake in the center of the oven until risen, about 15 minutes. Serve right away.

WINE Sauternes, a sweet white dessert wine from the south of Bordeaux, can often be too delicate for chocolate, but with this light, fluffy soufflé, it's perfect. Thorisson loves the orange-scented 2013 Château Doisy-Védrines. Another good pick: 2011 Carmes de Rieussec.



Miso-Cured Salmon with Asparagus and Black Garlic Sauce

Active **1 hr;** Total **1 hr plus overnight marinating;** Serves **4**

Rubbing salmon with miso and letting it sit overnight imparts a huge amount of flavor, plus it gives the pan-fried fillets a lovely burnished look. The simple, creamy black garlic sauce is subtle, delicious and striking-looking.

- **Four 5-oz. skin-on salmon fillets**
- **¼ cup white miso**
- **1 lb. medium asparagus**
- **¼ cup extra-virgin olive oil**
- **1 shallot, thinly sliced**
- **8 black garlic cloves (see Note), peeled**
- **1 cup fish stock**
- **1 cup heavy cream**
- **Kosher salt and pepper**

1. On a large plate, coat the salmon fillets with the miso. Wrap the fillets in plastic and refrigerate overnight.

2. Fill a large bowl with ice water. Cook the asparagus in a skillet of salted boiling water until crisp-tender, about 3 minutes. Transfer the asparagus to the ice bath to cool, then drain and pat dry.

3. In a small saucepan, heat 1 tablespoon of the olive oil. Add the shallot and cook over moderate heat, stirring, until softened, about 2 minutes. Add the black garlic and fish stock and cook over moderate heat until the stock is reduced to ⅓ cup, 7 to 8 minutes. Stir in the cream and cook over moderately low heat, stirring occasionally, until the sauce is thickened, about 10 minutes. Transfer the sauce to a blender and puree until smooth, then strain through a fine sieve set over a small saucepan, pressing on the solids. Season with salt and pepper and keep warm.

4. Wipe the miso off of the salmon fillets and rinse them; pat thoroughly dry. In a large nonstick skillet, heat 2 tablespoons of the olive oil. Cook the salmon skin side down over moderate heat until the skin is golden brown and crisp, 3 to 4 minutes. Turn the fillets and cook over moderately low heat until just opaque throughout, 3 to 4 minutes longer. Transfer the salmon to a plate to drain briefly.

5. Wipe out the skillet and add the remaining 1 tablespoon of olive oil. Add the asparagus, season with salt and pepper and cook over moderate heat, stirring, until warmed through, 2 minutes. Transfer the asparagus to plates. Top with the salmon fillets and drizzle with some of the black garlic sauce. Serve the remaining sauce on the side. —*Dominic Quirke*

NOTE Black garlic is prized for its sweet and savory, deep molasses-like flavor; its jelly-like texture makes it perfect for adding to sauces because it dissolves so easily. It's available at specialty shops and from blackgarlic.com.

MAKE AHEAD The sauce can be refrigerated for 3 days; rewarm before serving.

Steamed Sea Bass with Carrots Three Ways

Total **50 min;** Serves **4**

In this bright and delicate dish from Ludovic Pouzelgues of Lulu Rouget, carrots are featured three ways: They're pureed until silky, sliced into thin ribbons and marinated, and the frilly green tops are frizzled and served as a garnish.

- **6 medium carrots with very fresh tops, carrots peeled and ¼ cup carrot tops reserved**
- **2 Tbsp. unsalted butter**
- **2 tsp. toasted sesame oil**
- **Kosher salt and pepper**
- **2 tsp. black sesame seeds**
- **1 Tbsp. extra-virgin olive oil**
- **1 Tbsp. fresh lemon juice**
- **¼ tsp. finely grated peeled fresh ginger**
- **Four 5-oz. skinless sea bass fillets**
- **Canola oil, for frying**
- **1 scallion, thinly sliced**
- **One 2-inch strip of orange zest, julienned**
- **Fleur de sel, for garnish**

1. Chop 4 of the carrots into ½-inch pieces. In a medium saucepan of salted boiling water, cook the chopped carrots until tender, about 15 minutes. Drain well. Transfer the carrots to a blender, add the butter and sesame oil and puree until smooth; season with salt and pepper and keep warm.

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STEAMED SEA BASS *continued*

2. Meanwhile, in a small skillet, toast the sesame seeds over low heat, stirring, until fragrant, 2 minutes. Transfer to a plate.

3. Using a vegetable peeler, shave the remaining 2 carrots lengthwise into ribbons. In a medium bowl, toss the carrot ribbons with the olive oil, lemon juice and ginger and season with salt and pepper.

4. Season the sea bass with salt and pepper and arrange in a steamer basket set in a saucepan over simmering water. Cover and steam until just white throughout, 4 to 5 minutes.

5. Meanwhile, in a small skillet, heat ⅛ inch of canola oil. Add the carrot tops and fry over moderate heat until deep green, 1 to 2 minutes. Transfer to a paper towel–lined plate to drain; the carrot tops will crisp as they cool.

6. Spread the carrot puree on plates; top with the steamed fish and carrot salad. Garnish with the sesame seeds, fried carrot tops, scallion and orange zest. Sprinkle with fleur de sel and pepper and serve.

MAKE AHEAD The carrot puree can be refrigerated overnight and rewarmed before serving.

Shrimp Bisque with Muscadet and Tarragon

Active **30 min;** Total **1 hr;** Serves **4**

This simple, superlight bisque from chef Thibaut Clochet at Le Vin Vivant is made with all of the shrimp shells, which impart a surprisingly clear and deep shrimp flavor.

- **2 Tbsp. unsalted butter**
- **1 Tbsp. canola oil**
- **1 lb. medium shrimp, shelled and deveined, shells reserved**
- **1 small onion, thinly sliced**
- **1 garlic clove, crushed**
- **1 Tbsp. tomato paste**
- **½ cup Muscadet**
- **¼ cup heavy cream**
- **Kosher salt and pepper**
- **Coarsely chopped tarragon leaves, for garnish**

1. In a large saucepan, melt the butter in the oil. Add the shrimp and cook over moderate heat, stirring, until light golden and just white throughout, about 2 minutes. Transfer 8 of the shrimp to a plate to cool; finely chop and reserve them for adding to the finished bisque.

2. Add the reserved shrimp shells, the onion and garlic to the remaining shrimp in the saucepan. Cook over moderate heat, stirring occasionally, until the onion is softened, about 3 minutes. Add the tomato paste and cook, stirring, until lightly caramelized, about 2 minutes. Stir in the wine and cook until almost evaporated, about 1 minute. Stir in 6 cups of water and bring to a simmer. Cook over low heat for 25 minutes.

3. Working in 2 batches, puree the soup in a blender. Strain through a fine sieve set over a small saucepan, pressing on the solids. Bring the soup to a simmer and stir in the cream. Add the reserved chopped shrimp and season with salt and pepper. Ladle the bisque into bowls and garnish with chopped tarragon.

MAKE AHEAD The bisque can be refrigerated for 2 days; rewarm and add the shrimp just before serving.

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Sugar Snap Peas and Oyster Mushrooms in Sherried Cream

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Total **30 min;** Serves **4**

"There's something about the sherry and the cream and the sautéed mushrooms that has the power to draw other ingredients in," says Ashley Christensen. In the summer, the Poole's Diner chef makes her side dish with corn; in the winter months, she substitutes cauliflower. For the short time that she can get asparagus in early spring, she uses that. Then she moves on to the peas that are featured here. "This dish is a chameleon," Christensen says.

- **¼ cup canola oil**
- **½ lb. oyster mushrooms, cut into 1-inch pieces**
- **Salt**
- **1 shallot, minced**
- **1 lb. sugar snap peas, strings discarded, halved lengthwise on the bias**
- **½ cup dry sherry**
- **½ cup heavy cream**
- **1 Tbsp. fresh lemon juice**
- **Finely grated lemon zest, for garnish**

1. In a very large skillet, heat 2 tablespoons of the oil until shimmering. Add the mushrooms and a generous pinch of salt. Cook over moderately high heat, stirring occasionally, until the mushrooms are browned and crisp, about 7 minutes. Add the shallot and the remaining 2 tablespoons of oil and cook until the shallot is softened, about 2 minutes. Add the snap peas to the skillet and cook, stirring, for 1 minute.

2. Add the sherry to the skillet and simmer until reduced by half, about 3 minutes. Add the cream and simmer until the mushrooms and snap peas are coated in a light sauce, about 3 minutes. Stir in the lemon juice and season with salt. Transfer to a platter, garnish with finely grated lemon zest and serve.

WINE Crisp, citrusy white: 2014 Schloss Gobelsburg Schlosskellerei Gobelsburg Grüner Veltliner.

Poole's Diner, 426 S. McDowell St., Raleigh, NC; ac-restaurants.com/pooles; 919-832-4477.

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MOST WANTED



ASHLEY CHRISTENSEN'S SNAP PEAS AND MUSHROOMS IN SHERRIED CREAM

WHEN SHE WAS GROWING UP in rural North Carolina, Ashley Christensen loved to eat creamed tuna on toast, a dish her mother made with frozen peas to stretch the family's small food budget. "The rich sauce made us feel we were being fed like kings, but secretly from the peasant's pantry," she says. At Poole's Diner, her Raleigh restaurant in a revamped 1950s-era luncheonette, she evokes that childhood favorite by simmering sweet sugar snap peas in a sherry cream sauce (p. 131). As the seasons change, Christensen swaps in asparagus, brussels sprouts, cauliflower or sweet corn for the peas, but the sauce always stays the same: "I think a cream sauce can make the simple and accessible seem special, even luxurious." –CHELSEA MORSE

DID YOU KNOW?

Ashley Christensen's new restaurant was formerly a funeral home and a bank, hence the name: Death & Taxes.

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